

## Pozole Recipe

4lbs of pork shoulder  
4 bay leaves  
10 dried guajillo peppers  
1 small onion  
1 tsp of cumin powder  
1 tsp of black peppercorn  
1 packet of sazón ( or 1/4 cup of fresh cilantro)  
1 tsp of oregano  
1 tbsp of garlic powder (or 5 fresh garlic cloves)  
4 tbsp of chicken bouillon (or salt to taste. Start with 2 tbs of salt if you choose salt)  
1 small onion for garnish  
1 bunch of radishes for garnish  
Cabbage for garnish  
lime or lemon juice for garnish  
Red pepper flakes for garnish  
Hominy for garnish (if you choose to add hominy, add 2 small cans of hominy to the pot and cook with the meat for 30 minutes prior to serving.)

1. Wash pork in sink and pat dry.
2. On a cutting table cut pork into small cubes and remove fat.
3. Wash meat again in a strainer and put in a large pot with water enough to cover the meat. While cooking if the water has reduced a good amount, add more water.
4. Bring up to boil in a high flame and skim off any foam that rises to the top.
5. Add bay leaves and partially cover the pot and turn flame down to medium low heat.
6. Rinse the guajillo peppers thoroughly, devein and deseed. Place in a large bowl with boiling water and let the peppers hydrate for 10 minutes
7. In a blender add the peppers with water, onion, cumin powder, black peppercorns, sazón packet or cilantro, oregano and garlic powder or fresh garlic. Blend for 1 minute.
8. Bring the blender to the pot and strain the blended adobo into the pot. Bring the flame up to high heat and add salt or chicken bouillon. Once water starts boiling leave uncovered and let cook on medium low heat for 2 hours or until pork is tender. Once that time comes you can add the canned hominy if you would like.
9. Serve and garnish
10. Enjoy!!

