



Pozole with Green Chile Sauce

SERVES 8

Pozole is a delicious and hearty stew made from dried hominy, a type of dried corn. It is a traditional Mexican dish originating with the Aztecs who considered corn a sacred plant, and it was usually made only for special occasions. Pozole is often made with pork, but I like this vegetarian version with green chiles even better. Roasting the chiles and blending with garlic and spices give the sauce a rich flavor that is absorbed by the corn. Garnish this stew with queso fresco, crema, sliced radish, avocado and cilantro. It's the perfect comfort food for any special occasion, all year long!

INGREDIENTS

POZOLE:

2 cups dried pozole

2 teaspoons salt

3 cups green chile sauce (1 whole recipe of my green chiles sauce)

GARNISH:

1 avocado, peeled and chopped

1 radish, thinly sliced

2 tablespoons queso fresco

1 tablespoon chopped cilantro

GREEN CHILE SAUCE (Salsa Verde):

6 green chiles

2 tablespoons vegetable oil

1 cup onion, chopped

2 cloves garlic, minced

1 tablespoons flour or cornstarch

2 teaspoons ground coriander seeds

2 teaspoons ground cumin

1 1/2 cup chicken or vegetable stock

2 teaspoons salt

1/2 teaspoon ground black pepper

PROCESS:

Pozole:

Soak the pozole overnight in a bowl of water. Drain and add more water to cover by 3 inches. Add salt



and bring to a simmer. Cook for about 2 hours, or until pozole is tender. Watch carefully so the water doesn't evaporate and scorch the bottom of the pan. Add more water if necessary. Make green chile sauce according to recipe and add to pozole. You may want to add water or broth to make it more of a soup consistency. Taste to determine if more salt and pepper is needed. Serve hot in bowls and garnish with avocado, radish slices, queso fresco and chopped cilantro

Green Chile Sauce:

To roast green chiles, light a charcoal or gas grill. You can also use a gas stovetop. It's important to have a flame. Place the whole chiles on the grill (or stove burner) and let blacken and blister. Turn chiles until all sides are charred (but not completely blackened). Place warm chiles in a bowl and cover with plastic wrap to allow them to steam and cool. Once cool enough to handle, remove the stems, seeds and skin. It's alright if a little char is left. Chop the chiles and set aside.

In a saucepan, heat vegetable oil over medium high heat. Add chopped onion and cook until soft. Add garlic and cook for 30 seconds, then add flour (or cornstarch). Stir until all flour is coated in the onion mixture. Add chopped chiles, coriander seed, cumin seed, broth, salt and pepper. Bring mixture to a simmer and stir until slightly thickened. Taste to see if more salt is needed. If it is too spicy, you can add a tablespoon of honey.

Note: Be sure to taste the chiles before roasting to see if they are mild or hot. You can cut a bit off the tip of the chile to taste. You can use all mild, all hot, or a mixture of both, depending on your preference.