

# Pozole Rojo

Authentic Pozole Rojo recipe with tender pork, hominy, and red chili broth. This traditional Mexican soup is perfect for celebrations and family gatherings.

30 min

PREP

3h

COOK

3h 30min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 1 tbsp olive oil
- 1 onion
- 2 clove garlic
- 2 tsp cumin
- 4 cup chicken broth
- 2 tsp oregano
- 2 tsp salt
- 1 tsp black pepper
- 1 tsp paprika
- 3 bay leaf
- 1 cup cilantro (coriander)

## Instructions

### 1 Prepare the pork

Cut the pork shoulder into 2-inch chunks and season all sides with 2 teaspoons salt and 1 teaspoon black pepper.

2 Heat 1 tablespoon oil in a large Dutch oven or heavy pot over medium-high heat until shimmering. Sear the pork chunks in batches, browning on all sides until deep golden brown, about 3-4 minutes per side.

### 3 Build the base

Remove pork and set aside. Add the diced onion to the same pot and cook, stirring occasionally, until softened and translucent, about 5 minutes.

- 4 Add 2 cloves minced garlic, 2 teaspoons cumin, 1 teaspoon dried thyme, and 1 teaspoon smoked paprika. Cook, stirring constantly, until fragrant, about 1 minute.
- 5 **Simmer the pozole**  
Return browned pork to pot and add 4 cups chicken broth and 1 cup red enchilada sauce. Bring to a boil over high heat, then reduce heat to low.
- 6 Cover partially and simmer gently for 2.5 to 3 hours, stirring occasionally, until the pork shreds easily when tested with a fork.
- 7 **Finish and serve**  
Remove pork from pot and shred into bite-sized pieces using two forks. Return shredded pork to the pot and stir in the drained hominy.
- 8 Simmer uncovered for 15 minutes until hominy is heated through. Taste and adjust seasoning with additional salt and pepper as needed before serving.

## Tips

Use pork shoulder with good marbling for the most tender, flavorful meat. The fat content is essential for creating rich broth and preventing dry, tough pork.

Toast whole dried chiles in a dry skillet for 30 seconds before rehydrating. This extra step intensifies their flavor and adds subtle smokiness to your pozole.

Don't skip the masa harina - this corn flour thickens the broth naturally and adds authentic corn flavor that complements the hominy perfectly.

Prepare garnishes just before serving to maintain their crisp texture and bright colors. Pre-cut vegetables will wilt and lose their appeal in the hot broth.

Season the broth gradually and taste frequently. The long cooking process concentrates flavors, so what tastes mild initially may become quite salty after hours of simmering.

For deeper flavor, brown the pork in batches rather than crowding the pot. Proper searing creates fond that adds richness to the final broth.

Remove bay leaves before serving - they've done their job flavoring the broth and can be bitter if accidentally eaten.