

# CHICKEN POZOLE ROJO SOUP

F EASY

Last Modified: 12/20/2016

PREP: 15 Min  
COOK: 3 Hrs 30 Min  
STOVETOP

SOUP-MEXICAN

**MAKES 8 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
3	15 Oz	Cans White Hominy (Drained & Rinsed)	
2	Pounds	Chicken Breasts (Boneless / Skinless)	Shredded
5	Cloves	Garlic	Minced
1/2	Tsp	Kosher Salt	
2	Tsp	Ground Cumin	
2	Tbsp	Vegetable Oil	
1	Cup	Vegetable Oil (Deep Fry Tortilla Strips)	
1	Large	White Onion (Spanish)	Chopped
2	Tbsp	Red Wine Vinegar (Colavita)	
1	Tbsp	Dried Mexican Oregano	
1	Whole	Bay Leaf	
2	Cups	Water	
2	Quarts	Chicken Stock (Swanson)	
4	6"	Corn Tortillas	1/4" Slices
<b>OR TO SAVE TIME</b>			
1	Small	Bag Corn Tortilla Chips	Coarse Crush
1 +/-	Pinch	Kosher Salt	To Taste
1 +/-	Pinch	Fresh Ground Black Pepper	To Taste

## RED CHILI SAUCE

1/4	Cup	Dried Chilies De Arbol (Seeded)	Reconstituted
5	Whole	Dried Ancho Chilies (Seeded)	Reconstituted
2	Cloves	Garlic	Smashed
1/2	Tsp	Kosher Salt	

## GARNISHES

2	Whole	Avocado's	Diced
1	Small	Green Cabbage Head	Shredded
1	Small	Red Onion	Slivered
6	Small	Radishes	Thin Coins
1	Bunch	Fresh Cilantro Leaves	Chopped

## PREPARATION

<b>FACTOID</b>	This Chicken Pozole (Posole) Rojo Stew, or Pozole Rojo Con Pollo is a Mexican Chicken and Hominy Stew, made with homemade Red Chili Sauce, spices, and lots of earthy flavor. Traditionally served for holiday celebrations, Pozole can also make a wonderful easy to make dinner with better-than-before leftovers. The defining ingredient here is Pozole which is Spanish for "Hominy", a dried and reconstituted Corn that is treated with an alkali.
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<b>FACTOID</b>	The Optional Garnishes are what sets this Soup aside from all of the others - BE GENEROUS!
<b>TOOLS</b>	1) Large Dutch Oven and Lid 2) medium Mixing Bowl 3) Fine wire Screening Basket 4) Silicone Spatula 5) Large Straight Sided Stainless Steel Skillet
<b>PREP</b>	<b>DISH</b> 1) Reconstitute the dried Chili's and set them aside. 2) Chop the White Onion and set it aside. 3) Cut the Tortillas in half and then into 1/2" wide by 2" long Strips and set them aside. OR 3) Coarsely crush the Tortilla Chips and set them aside.
<b>1</b>	<b>RECONSTITUTION:</b> Break the Stems off of the Dried Chili's, Gently squeeze them open and shake out as many seeds as you can. Place the Chili's in a medium heat proof mixing bowl and cover them with boiling water. If they float, weigh them down with a glass filled with HOT water. Soak them until SOFT, about 30 minutes. Reserve 1/2 cup of the soaking liquid.
<b>2</b>	<b>RED SAUCE:</b> Transfer the soft Chili's and the reserved Soaking Water into a food processor. Add in the Smashed Garlic Cloves, and Salt. Blend until SMOOTH. Strain the mixture through a fine mesh wire screen into a small mixing bowl. Press with a silicone spatula to force ALL of the liquid through.
<b>3</b>	<b>CHICKEN:</b> In a small mixing bowl, combine the Cumin and Salt. Pat each Chicken Breast Dry with paper towels and hand rub each Breast with the Cumin Salt mixture.
<b>4</b>	<b>CHICKEN:</b> In a dutch oven over medium high heat, add in 2 tablespoons of Oil and heat until it shimmers. Add in the Onion and cook until transparent, about 5 minutes. Add in the Garlic and cook until fragrant, about 2 minutes more. Push the Onion Garlic mixture to the side of the pot. Add in the Chicken Breasts and sear on all sides, about 5 minutes. (Mix the Onions every so often to keep them from burning).
<b>5</b>	<b>SOUP:</b> Stir in the Water, Chicken Broth, Vinegar, Oregano, Bay Leaf and 1/2 to 3/4 cups of the Red Chili Sauce (depending upon your tastes - reserve any remaining Sauce). Bring it to a low boil and lower the heat to a simmer. Partially cover and cook until the Chicken is tender, about 1 1/2 hours.
<b>6</b>	<b>SOUP:</b> Stir in the Hominy and continue to simmer uncovered until the Chicken is fall-apart tender, about 1 hour more.
<b>7</b>	<b>TORTILLA STRIPS</b> (if using): in a skillet over high heat, add in a cup of Oil and heat until it just shimmers. Sprinkle in the Corn Tortilla Strips and cook until they just brown and are crisp. Transfer the strips onto paper towels to drain.
<b>8</b>	<b>SOUP:</b> Remove and discard the Bay Leaf. Carefully transfer the Chicken to a cutting board. Shred the Chicken using 2 forks and cut any long pieces bite sized and return the Chicken to the pot.
<b>9</b>	<b>SOUP:</b> Season the Soup to taste with Salt and Pepper, and adjust the spiciness to your liking by stirring more Red Chili Sauce in.
<b>SERVE</b>	Ladle the Soup into warm soup bowls and sprinkle the top generously with Tortilla Chips and your choice(s) of Garnishes and serve immediately with any remaining Red Chili Sauce on the side..