

Jalisco-Style Red Pork Pozole (Pozole Rojo)

⌚ Prep: 25m 🔥 Cook: 90m Σ Total: 115m 🍽️ 8 servings



Video ref: Jauja Cocina Mexicana (Janet)

MISE EN PLACE / INGREDIENTS

[14]

- ☐ 2 cans (29 oz) Mexican style prepared white hominy (Juanita's)

☐ 1.5 lbs Pork neck bones or backbone

☐ 2 whole Dried Ancho chiles, stemmed

☐ 12 cups Water

☐ 1 head Whole head of garlic

☐ 2 cups Finely shredded green cabbage, for serving

☐ 3 whole Fresh limes, cut into wedges
- ☐ 2.5 lbs Pork shoulder, cut into 1.5-inch chunks

☐ 6 whole Dried Guajillo chiles, stemmed

☐ 1 tbsp Mexican oregano (Badia)

☐ 2 large White onion (1 whole for broth + 1 cup finely diced for serving)

☐ 2 tbsp Kosher salt

☐ 6 whole Fresh red radishes, thinly sliced

☐ 8 pieces Crispy corn tostadas, for serving

🛒 US SUPERMARKET BRAND GUIDE

White Hominy: Juanita's Mexican Style Hominy
Plump, uniformly tender pre-cooked corn kernels. • 📍 Hispanic canned goods.

COOKING SEQUENCE & CHECKPOINTS

- 1

Simmer Pork and Skim

⌚ 40 min

Simmer pork shoulder and neck bones in 12 cups water with 1 whole white onion, 1 head of garlic, and 2 tbsp kosher salt. Skim surface impurities.
✓ Checkpoint: Clear, savory pork broth.
- 2

Chile Adobo

⌚ 10 min

Simmer stemmed guajillo and ancho chiles until softened, then blend smooth with broth and strain through a fine-mesh strainer.
✓ Checkpoint: Silky crimson chile sauce.
- 3

Add Hominy and Chile

⌚ 35 min

Rinse hominy well, pour into the pot with the strained red chile sauce and Mexican oregano, and simmer until pork is fork-tender (195°F–205°F / 90°C–96°C).
✓ Checkpoint: Blossomed hominy and rich red broth.
- 4

Shred, Garnish and Serve

⌚ 5 min

Shred the tender pork, return to the broth, and ladle into wide bowls topped with shredded cabbage, sliced radishes, diced white onion, lime wedges, and crispy corn tostadas alongside.
✓ Checkpoint: Steaming celebration bowl.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 145°F (63°C) USDA SAFE MINIMUM FOR WHOLE-CUT BEEF AND PORK (WITH A 3-MINUTE REST)**
USDA Food Safety Minimum (≥145°F / 63°C) vs Culinary Collagen Target (195°F–205°F / 90°C–96°C): While whole-cut beef and pork are pathogen-safe at 145°F (63°C), slow-braised and roasted cuts must reach 195°F–205°F (90°C–96°C) so tough connective collagen melts into silky, fork-shreddable gelatin.

👁️ **MASTER DONENESS CHECKPOINT:**
Hominy kernels fully blossomed like flowers in a clear, deep crimson pork broth.

🔬 **WHY IT WORKS:**
Collagen Backbone Broth: Simmering neck bones alongside pork shoulder creates a naturally rich broth without muddiness.

⚠️ **TROUBLESHOOTING:**
Broth is greasy: Skim surface oil using a ladle before serving.