

BAKEN-ETS

CHICHARRONNATION

NORTHERN CALIFORNIA

Baken-Ets® & Tostitos® Posole Rojo con Chicharron



**FEATURED
FLAVOR**
HOT 'N SPICY

INGREDIENTS

Makes 4-6 Servings

1/3 cup	Vegetable oil or rendered pork lard
1 1/2 lbs	Pork butt, cut into 1-inch cubes
1 cup	Yellow onions, 1/4" diced
2 Tbsp.	Chopped garlic
3 Tbsp.	Guajillo chile powder
2 Tbsp.	Sweet paprika
1 Tbsp.	Ground coriander seed
2 tsp.	Ground black pepper
2 tsp.	Mexican oregano
2 quarts	Chicken broth
(1) 25 oz. can	Fire Roasted tomatoes diced
2 tsp.	Kosher salt
(1) 25 oz. can	White hominy corn, drained
2 cups	Baken-Ets® Hot 'N Spicy , broken into large pieces, divided
6-8 large	Tomatillos, washed and husks removed
1/2 cup	Chopped cilantro
1/2 cup	Tostitos® Cantina Tortilla Chips , broken into large pieces
1	Large avocado, diced
2	Red radishes, sliced thin
1 1/2 cup	Shredded green cabbage
1	Lime, cut into wedges

INSTRUCTIONS

1. Heat a large sauce pot over medium high heat and add 1/3 of the oil. When the oil is smoking hot, add 1/3 of the pork and spread evenly over the bottom. Let it sit for 2 minutes and then stir and let sit for another 2 minutes and then stir again. Repeat until the pork is nicely browned on all sides, then remove the browned pork and return the pot to the heat. Add another 1/3 of the oil and repeat until all of the pork is browned and set aside.
2. Return the pot to the stove and add the onions and garlic and stir until soft and translucent, then add the Guajillo powder, paprika, coriander, pepper, and oregano and lower the heat to medium. Cook 5 minutes stirring frequently and scraping the bottom.
3. Add the broth, tomatoes, and salt. Cover the pot and turn the heat to low and simmer for one hour, then add the hominy along with half of the broken Baken-Ets® and simmer one more hour.
4. While the soup is simmering, preheat the oven to 450 degrees and place the tomatillos on a baking sheet or skillet and roast 10-12 minutes until they begin to brown. Remove from the oven and coarsely chop and add to the soup after the first hour when you add the hominy.
5. Test a piece of pork to make sure it is super tender and adjust salt if needed.
6. Ladle the soup into bowls, scatter the remaining broken Baken-Ets® over the top along with the broken Tostitos®, diced avocado, radish and cabbage. Serve with lime wedges for squeezing on the side.

