



# Chicken Pozole

*serves 6*

- 2 1/2 cups dried hominy
- 2 medium yellow onions; one peeled and quartered, the other peeled and diced
- 2 boneless chicken breasts, skin removed and reserved
- 5 cups chicken stock
- 1 teaspoon dried Mexican oregano
- 4 cloves garlic; 2 smashed, 2 diced
- 2 New Mexico chiles
- sea salt
- 6 radishes, thinly sliced
- 1/2 cup cilantro leaves

Cover the pozole kernels with water and soak overnight.

Drain the pozole and place in a large pot with the quartered onion and enough water to generously cover. Bring to a boil, then reduce to a simmer and cook, partially covered until tender, about an hour. Drain, reserving the liquid.

Return the pozole to the pot along with the diced onion, smashed garlic, chicken breasts, chicken stock and oregano. The kernels should be covered, so if needed, add some of the reserved pozole liquid. Simmer gently to bloom kernels and cook the chicken, about 40 minutes.

Meanwhile, stem and seed the chiles and toast briefly on both sides in a hot skillet. Place in a small bowl and cover with water.

While the chiles soak, make the cracklings.

Cut skin into strips, removing any shreds of meat. Heat up 3 tablespoons of neutral

oil in a heavy skillet over medium-low heat. Add skin, seasoning lightly with salt. Stir every 5 or 10 minutes, being sure to scrape the bottom. Once the pieces of skin start to get sticky and clump together, increase stirring to break them apart. Keep cooking and stirring, until skin turns a deep golden brown and becomes crispy. You can turn up the heat to speed up the process, but be very vigilant. When they're done, drain on paper towels.

Remove softened chiles from soaking liquid and place in a food processor along with diced garlic, 3/4 cup of soaking liquid and 1/2 teaspoon sea salt. Puree into a thick sauce, adding more liquid as needed.

Remove chicken breasts from pozole and shred. Return to pot. Taste and season with salt. Stir in 1/4 cup of chile sauce.

To serve, ladle pozole into bowls and top with a drizzle of chile sauce, sliced radishes, cilantro leaves and cracklings. Pass more chile sauce at the table.

Pozole freezes well, and keeps for several months.