

POZOLE **Disney ¡Viva Navidad!** **Disney California Adventure Park**

Serves 8-10

POZOLE

2 pounds pork shoulder, cut into 1-inch cubes
8 cups cold water
6 garlic cloves, peeled, and split lengthwise
2 bay leaves
1 large yellow onion, diced
1 teaspoon ground cumin
1 tablespoon coarse salt, more to taste
1 teaspoon freshly ground black pepper
1 tablespoon Mexican oregano
15-ounce can white hominy, drained and rinsed

SALSA

6 dried guajillo chiles
2 dried ancho or New Mexico chiles
3 cups water
1/2 medium sweet onion, chopped
2 large plum tomatoes, cut in half lengthwise and cored
2 garlic cloves, peeled

GARNISHES

1/2 small head green cabbage, finely shredded
6 radishes, thinly sliced
3 limes, quartered
1 bunch fresh cilantro, roughly chopped
1/2 medium sweet onion, diced

*Always use caution when handling sharp objects and hot contents.
Please supervise children who are helping or nearby.*

*This recipe has been converted from a larger quantity in the restaurant kitchens.
The flavor profile may vary from the restaurant's version.*

FOR POZOLE:

1. Rinse diced pork under cold water until water runs clear. Place pork and water in a large stock pot over medium-high heat. Bring to a simmer, skimming off any foam that float to surface.
2. Stir in garlic, bay leaves, onion, cumin, and salt. Turn heat to medium to keep soup at a light simmer. Cover and simmer at least 90 minutes, occasionally skimming foam from the surface, or until pork is tender.
3. Stir in pepper, oregano, and hominy. Season with additional salt, if desired. Keep warm until ready to serve.

FOR SALSA:

1. While soup is simmering, remove and discard stems, seeds, and large veins from guajillo and ancho chiles. Break into large pieces and place in a medium saucepan with water.
2. Top with onion, tomatoes, and garlic, keeping chiles submerged. Cover and simmer 10 minutes. Remove from heat and set aside 15 to 20 minutes.
3. Purée in blender until smooth, then pour through a fine mesh sieve into a bowl, pressing solids with back of spoon to extract liquid. Set aside until ready to serve.

TO SERVE:

Ladle hot soup into servings bowls and top with salsa, cabbage, radishes, limes, cilantro, and onion.

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