

# VEGAN POZOLE ROJO

THIS recipe is adapted from Cooking Con Claudia's video: <https://www.youtube.com/watch?v=nNzNzMKHEr0>.  
Serves at least four; 90 minutes preparation time. Requires a blender or food processor and a Dutch oven.

## Ingredients

- 4 guajillo chiles or New Mexico chiles
- 2 chiles anchos
- 1 chile arbol (optional, these are very piquant)
- savoury bouillon (I use "not-chick'n" cubes)
- sliced mushrooms (I use this in lieu of pork, some people use marinated jackfruit)
- Summer squash (when stewed long enough, it simulates the shredded pork texture)
- Vegetable Oil
- 1 tin of hominy
- 6 cloves garlic
- 1 diced tomato (or a little bit of tomato paste)
- ½ onion
- 1 teaspoon Mexican oregano
- black pepper to taste
- 1 teaspoon cumin seeds
- 1 dash liquid smoke
- 3 bay leaves
- chopped radish
- shredded white cabbage or lettuce
- lime wedges
- cilantro
- diced red onions
- avocados
- warm corn tortillas or chips

## Preparation

1. Soak the chiles in hot water for 15 minutes. Cut them open to remove the seeds and the stems. Purée them with the garlic, onions, and the water from the soaking. Strain the liquid from the chunks. (save the pulp to add later if you want it spicier)
2. In a Dutch oven, add a few tablespoons of oil over medium heat. Sauté the mushrooms (or marinated jackfruit), squash, and onions until the onions are clear.
3. Toast the cumin momentarily in the hot oils (no more than 30 seconds). Add the diced tomato, using its juice to deglaze the pot's bottom. When the tomatoes smell cooked and not raw, pour in the chili sauce.
4. Add enough water to cover the surface of the veggies. Add the bay leaves, oregano, black pepper, the liquid smoke, and the bouillon.
5. Drain and rinse the hominy, add to the broth, and simmer the stew at least sixty minutes (until the hominy becomes tender). At this point, add salt to taste.
6. Garnish with diced red onions, lime wedges, cilantro, avocados, cabbage, lettuce, or sliced radishes. Serve hot.