



Recipes

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Pozole Pork Pot Pie

Prep Time: 25 Minutes

Cooking Time: 145

Minutes

Serves 12

Ingredients:

12 each 8" Smart Hearty Grains Tortilla (47087)
12 each 6" Smart Hearty Grains™ Tortilla (47086)
10 lbs. Pork Shoulder , bone-in , cut into 8 large pieces
3 Tbsp. Garlic Powder
2 Tbsp. Sea Salt
2 Tbsp. Ground Black Peppers
2 Tbsp. Canola Oil
2 lbs. Spanish Onions , chopped
2 each Garlic Heads , peeled and smashed
2 Tbsp. Flour
1 gallon Chicken Stock
2 lbs. White Hominy , canned , drained
2 cups Chile Paste , see related recipe
12 oz. Gouda Cheese , shredded
2 Tbsp. Cilantro , chopped

Directions:

1. Begin by seasoning the pork shoulder with garlic powder, salt and pepper. In a rondeau, over medium-high heat, add the canola oil and brown the pieces of pork shoulder. Brown on all sides until completely seared. Remove the meat and hold aside.
2. In the same rondeau, add the onions and garlic and cook for 3 minutes; sprinkle the bottom of the rondeau with flour, mix well. Finish by adding the chicken stock. Bring to a boil, reduce heat and return the pork shoulder to the pot.
3. Cook the meat, covered on the stove top using medium-low heat for 3½ to 4 hours, or until fall-apart tender. Remove pork, shred and reserve warm. Reserve liquid.
4. To make pot pie filling: In a large stock pot, over medium heat, combine shredded pork, white hominy, 1 qt. braising liquid, and 2 cups of chile paste. Heat to a boil, cover and reduce heat to medium and allow mixture to simmer for a minimum 2 hours.
5. To assemble pot pie: In a 6" cast iron skillet, grease with cooking spray. Press an 8" Hearty Grains™ Tortilla into bottom. Fill with 1 cup (8.0 oz) of pork filling with a 6" Hearty Grains™ Tortilla. Cut an X into the top tortilla



Recipes

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Chile Paste

Prep Time: 10 Minutes

Cooking Time: 25 Minutes

Serves 1

Ingredients:

3 each Dried Ancho Chiles

3 each Dried Guajillo Chiles

3 cups Chicken Stock

1 tsp. Ground Cumin

2 Tbsp. Oregano , dried

4 each Garlic Cloves

1/2 each Spanish Onion

1/3 each Mexican Chocolate Tablet

1 Tbsp. Lime Juice

Salt and Pepper , as needed

Directions:

1. Clean and remove the seeds, veins and stems from the chiles.

2. In a large sauté pan, over medium-low heat, toast both chiles, tossing them around, for 3–4 minutes.

Reserve.

3. In a medium sized pot, over medium heat, add chicken stock, ground cumin, dry oregano, and garlic cloves, add the reserved toasted chiles. Bring to a boil; turn off heat, cover and let rest for 20 minutes.

4. In a blender, place the softened chiles, 1 cup of the soaking liquid, chopped onion, a pinch of salt, chocolate tablet, and lime juice; puree until smooth and thick sauce consistency is achieved. Reserve chilled.