

## Pork in Red Sauce – *Asado Rojo*

### Ingredients

1 ½ to 1 ¾ lb (680-800 g)	boneless pork shoulder; cut into chunks
1	white onion; peeled, and cut into quarters
10	dry red peppers, such as <i>cascabel</i> , <i>ancho</i> , <i>guajillo</i> , or a mix; rinsed, and patted dry, seeds and stems removed
2	bay leaves
6 cloves	garlic; peeled
1 tsp	ground cumin
1 tsp	Mexican oregano, or omit
¼ tsp	ground cinnamon, preferably Mexican
¼ tsp	ground cloves
1 ½ tsp	coarse salt, or to taste
¼ cup	orange juice or apple cider vinegar
3-4 cups	water, as needed



Place pork chunks in a large pan, preferably wide, to fit the meat in a single layer; sprinkle with half a teaspoon of salt, then add a quarter of the onion, two cloves of garlic, and one cup of water. Place pan on the stove over high heat, to bring water to boil; reduce heat to medium, and cover pan. Allow to cook for one hour, checking halfway to make sure there is enough water to cover the bottom of the pan. Meanwhile, bring two cups of water to boil in a small pot over high heat, then add dry peppers. Bring back to boil, then add bay leaves. Boil for five minutes, then remove from heat and allow to cool down for a few minutes; reserve. In a dry skillet (no oil), roast the rest of the onion, and the rest of the garlic cloves, turning to char all around; after a couple of turns, place the garlic cloves on top of the onion, to avoid burning, and continue charring the onions. Remove skillet from heat, and transfer onions and garlic to a blender jar; add cooked peppers and bay leaves, then the cumin, Mexican oregano (if using), cinnamon and cloves. Add one cup of liquid from cooking the peppers. Process until smooth, and reserve. After one hour of cooking, uncover pan with meat, which should be fully cooked. Remove onions and garlic and continue cooking meat, uncovered. Add the onion and garlic to the blender jar, and then the rest of the liquid from cooking the peppers. Process again, until smooth; reserve. When almost all the water has evaporated from the pan with the meat, do not leave unattended, as the meat will start to crisp and brown quickly, from the fat rendered to the pan; fry chunks for a couple of minutes, turning to crisp on all sides. Add reserved sauce to the pan, sieving through a mesh. Add half a cup of water to the blender jar, to collect any remaining sauce, and add to the pan, through the mesh; discard solids collected in the mesh. Bring to a boil, then reduce heat to a simmer, and continue cooking, until the sauce has thickened. Add orange juice (or vinegar), and adjust seasoning with more salt, to taste. Serve hot, with wheat tortillas and beans, *de la olla* (from the pot), or *a la charra* (horseman style), as shown above. *Asado rojo* may also be served with Mexican white rice, or as a filling for  *gorditas*.