

Victoria's Kitchen

Recipes Made with Love

Victoria's Pozole Rojo

A Bowl of Celebration

Some meals are served in silence.

Others announce themselves before they reach the table.

Pozole rojo belongs to the second kind.

In Valentin's Reflection, Victoria understands that certain dishes do more than feed the body. They gather people. They invite conversation. They turn an ordinary home into a place of celebration.

This pozole rojo is rich, warm, and deeply comforting. Tender pork slowly simmers with onion, garlic, bay leaves, and hominy until the broth becomes full of flavor. A bright red chile sauce made with guajillo, ancho, and chile de árbol gives the stew its color, warmth, and unforgettable character.

"Good food feeds the body.
Shared meals feed the soul."

-Victoria



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Served with cabbage, radishes, onion, cilantro, lime, oregano, and tostadas, every bowl becomes personal.

Everyone builds their own.

Everyone returns for more.

And somehow, the table always feels bigger when pozole is served.

From Victoria's Recipe Journal

"Pozole is not a dish for eating alone.

It is a dish for gathering, laughing, remembering...
and staying at the table a little longer."



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Serves: 4-6

Ingredients For the Stew

- 3 pounds pork shoulder, cut into 2-inch chunks
- 1 medium yellow or white onion, quartered
- 5-6 garlic cloves, peeled and left whole
- 3 dried bay leaves
- 2 cans white hominy, 25 ounces each, drained and rinsed
- 6-8 cups chicken broth or water
- 2 additional cups of water, as needed
- Salt and black pepper to taste

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For the Salsa Roja

- 5 dried guajillo chiles, stems and seeds removed
- 3 dried ancho chiles, stems and seeds removed
- 3 dried chiles de árbol, optional, for extra heat
- ½ medium onion, chopped
- 4 garlic cloves, chopped
- 1 teaspoon ground cumin
- 1 tablespoon Mexican oregano
- 1 tablespoon chicken bouillon powder, or 1 teaspoon salt
- 1 cup chile soaking liquid
- Sea salt to taste

For Serving & Garnishes

- Shredded green or purple cabbage
- Diced white onion
- Thinly sliced radishes
- Fresh cilantro
- Lime wedges
- Mexican oregano
- Tostadas or tortilla chips

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Instructions

Cook the Pork

1. In a large stockpot or Dutch oven, add the pork, quartered onion, whole garlic cloves, and bay leaves.
2. Cover with chicken broth and 2 additional cups of water.
3. Bring to a boil.
4. Reduce heat to low, cover, and simmer for 1 hour.
5. Skim off any foam that rises to the top.

Soften the Chiles

1. While the pork cooks, place the dried guajillo, ancho, and chile de árbol peppers in a bowl.
2. Cover with boiling water.
3. Let the chiles soak for 15–20 minutes, or until completely softened.

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Prepare the Red Chile Sauce

1. Transfer the softened chiles to a blender.
2. Add the chopped onion, garlic, cumin, Mexican oregano, chicken bouillon, and 1 cup of the chile soaking liquid.
3. Blend until completely smooth.

Combine the Pozole

1. After the pork has simmered for 1 hour, add the drained and rinsed hominy to the pot.
2. Pour the blended chile sauce into the pot through a fine-mesh strainer for a smoother broth.
3. Stir gently until everything is combined.

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Simmer

1. Return the pozole to a gentle simmer.
2. Cover and cook for another 1½ to 2 hours.
3. Continue cooking until the pork is fork-tender and pulls apart easily.
4. Taste the broth and adjust with salt and black pepper as needed.
5. Discard the bay leaves before serving.

Serve

1. Ladle the hot pozole into deep bowls.
2. Set out the garnishes so everyone can prepare their bowl just the way they like it.
3. Top with cabbage, onion, radishes, cilantro, lime juice, and Mexican oregano.
4. Serve with tostadas or tortilla chips.

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Victoria's Tip

The secret to pozole rojo is patience.

Let the pork soften.

Let the chiles bloom.

Let the broth become deep, red, and generous.

And when the pot is ready, do not serve it quietly.

Call everyone to the table.

Because pozole is more than a stew...

It is an invitation.

A bowl of warmth.

A reason to gather.

And a reminder that the best meals are not measured
only by flavor...

but by how long people stay after the last spoonful.

Buen provecho.

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