

# Mexican Pozole

From *A Year in Chicken Soup*, by Hattie Garlick on Talking of Food.

## Ingredients

1 whole	chicken
1	onion
	bay leaves
	garlic
1	carrot
8	guajillo chillis
1	morita chilli
2 large tins	pozole corn (maiz cacahuazintle)
Quantity	epazote (Mexican herb, if available)

## To finish

1	onion, <i>chopped finely</i>
	radish
	lettuce
	dried oregano
	corn tortillas
	<i>chile de arbol</i> salt

Make *chile de arbol* salt by dry toasting in a pan — without burning! — three arbol chillis then blending them and mixing with salt

## Method

Make chicken stock using the following the chicken, onion, bay leaves, garlic and carrot. Drain it and skim off some fat. Shred the chicken and put to one side.

Lightly fry the guajillo chillis and morita chilli, then soak them in hot water. Liquidise them with some of the stock

Add the pozole corn to the stock, then the liquidised chilli mix and the shredded chicken. Add some epazote if you can get hold of it, and salt.

Finish with the chopped onion, radish, lettuce, dried oregano, corn tortillas and some *chile de arbol* salt.