

Carne Adovada/Red Chile Sauce

Ingredients:

4 pounds pork loin (bone-in or boneless)
2 tsp. kosher salt
3 garlic cloves, crushed
2 to 3 tsp. dried oregano
1 qt. red chile sauce

Method:

Heat Dutch oven over medium high heat until hot. Sprinkle meat with the salt. Brown the meat on all sides in Dutch oven. Add garlic and oregano to the red chile sauce. Pour sauce over meat, turn to coat, cover Dutch oven, and marinate meat in the refrigerator for 6 to 8 hours (sauce should come half way, or so, up the side of the meat).

Preheat oven to 350 degrees. Remove Dutch oven from refrigerator and bring meat/sauce to a simmer on the stove. After meat/sauce comes to a simmer, place covered Dutch oven in the 350 degree oven and braise the pork until tender (2 to 3 hours). Remove from oven, remove meat from pot and allow to cool. While the meat is cooling, defat the sauce (sauce will have a nice “porky” flavor without the greasiness from the fat). When the meat is cool, shred it and add to the sauce. This is a great filling for burritos and is also good served over rice or just with flour tortillas.

Red Chile Sauce

Ingredients:

12 to 16 dried red chile pods (ancho, Colorado, New Mexico or a combination)
1 qt. beef broth (or chicken broth), heated to a simmer
4 cloves garlic, peeled
½ medium onion, peeled and sliced
1 tsp. dried oregano
½ to 1 tsp. dried, ground cumin
½ tsp. kosher salt

Method:

Stem and seed chile pods. Place in a large bowl, pour broth over, cover with a plate and allow chiles to steep for 30 minutes. Pour chiles and broth into a blender, add rest of ingredients and blend until smooth. Simmer on stove for 15 minutes. Use immediately or freeze for up to 3 months.