

Asado de Puerco Con Chiles (Rosted Pork with Chilis)



Ingredients

- 5 ancho chiles; stemmed, seeded
- 1 guajillo chile; stemmed, seeded
- 1-1/2 cups water; just below boiling
- 1 tablespoon red wine vinegar
- 2 minced garlic cloves
- 2 tablespoons grated onion
- 1 teaspoon dried Mexican oregano leaves
- 1 teaspoon fine ground cumin
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 2 dried whole bay leaves
- 3 tablespoons peanut oil
- 2 pounds cubed lean pork stew meat
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon lemon juice

How to make it

Note: The Spanish verb "asar" means to roast. "Asado" is derived from this verb but, as far as I can tell, it is loosely used to mean barbequed or braised in naming some of the Mexican and South American dishes. The sauce made thick is indeed a wonderful barbequed sauce, different from anything resembling our more conventional barbeque sauces. Actually, we owe all our barbeque to the Mexicans who brought it to us, via Northern Mexico.

Hydrate the dried chilies by removing the stems, the seeds and the internal placental tissue (membranes) connecting the seeds to the walls. Tear the chile walls into assorted flat pieces. Soak the pieces in enough hot (not boiling) water to cover, for about 30 minutes or until softened. Boiling temperatures can release a bitter flavor.

Put the hydrated chiles, along with the 1-1/2 cups of liquid, the vinegar, garlic, onions, oregano, cumin and salt into a food processor and process until the sauce is well blended. Remove from the blender and add the two bay leaves. Set aside until the meat is ready.



Cut the pork into 1-inch cubes. Season the pork with salt, pepper and lemon juice.

Heat the oil and add the pork. Cook the pork until all the moisture is cooked away and the pork is nicely browned. Pour off all but 1 tablespoon of fat.

Add the sauce to the pork and bring it to a boil. Reduce the heat to a very slow simmer, cover and allow to cook for 30 to 45 minutes.

Adjust the water in the sauce to keep it very thick but thin enough to simmer.

