

## **Pozole Rojo**

30 oz onion, chopped  
3 oz garlic  
½ lb butter  
1 oz chile guajillo, toasted and seeded  
½ oz chile costeño, toasted and seeded  
¼ cup house adobo seasoning  
12 oz tomato paste  
2 cups red wine  
¼ cup red wine vinegar  
3 Tbsp Worcestershire sauce  
6 qts chicken stock  
stems from 4 oz cilantro  
salt as needed

1. Sweat the onion and garlic with some salt in the butter until soft.
2. Add chiles and adobo seasoning and continue to sweat over low heat, covered, until chiles soften.
3. Add tomato paste and stir to combine. Cook for several minutes.
4. Add wine, vinegar and Worcestershire and cook until reduced to a sludge.
5. Add remaining ingredients and simmer at least 1 hour. Season and strain.

