

The Hirshon Moctezuma-Style Mexican Green Pozole

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-montezuma-pie-recipe>

Ingredients:

- 3 pounds pork shoulder cut into 2? pieces
- 1 onion peeled and roughly chopped
- 1 carrot roughly chopped
- 1 teaspoon epazote dried, or Mexican Oregano
- 1 bay leaf
- 1 cinnamon leaf, TFD change – omit if not using and replace with a bay leaf
- 2 teaspoons cumin seeds whole, dry-toasted in a skillet, then powdered in a spice grinder
- 1 1/2 teaspoons whole coriander seeds dry-toasted in a skillet, then powdered in a spice grinder
- 1 whole clove dry-toasted in a skillet, then powdered in a spice grinder
- 10 peppercorns dry-toasted in a skillet, then powdered in a spice grinder
- 7 cups chicken stock or more as needed, preferably homemade or at least low-salt canned
- 250 grams maize dried, for Pozole, previously soaked per the package guidelines
- 5 garlic fat cloves, peeled
- stock from stockpot as needed to blend smoothly
- 2 jalapeño chilies stems removed
- 1/4 cup toasted pumpkin seeds dry-
- 250 grams tomatillos fresh, about 8, peeled and rough-chopped
- 1 teaspoon epazote
- 1/4 cup chopped fresh parsley
- 1/8 cup chopped fresh cilantro
- 1/8 cup fennel frond
- egg yolk 1 per person
- cabbage thinly-shredded
- white onion finely-diced and rinsed
- lime wedges
- batons radish, thinly-sliced
- Chicharrón crushed, fried pork skin
- avocado cubes
- sardines mashed, optional but recommended King Oscar brand strongly preferred
- 2 teaspoons mezcal per bowl
- Mexican oregano

Nutrition:

1. Calories: 1170 calories
2. Carbohydrate: 106 grams
3. Cholesterol: 245 milligrams
4. Fat: 38 grams
5. Fiber: 11 grams
6. Protein: 98 grams
7. SaturatedFat: 8 grams
8. Sodium: 1280 milligrams
9. Sugar: 19 grams

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