

# Chile Braised Pork

Yield: 4 min

Total Time: 319 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-seafood-oil-bay-leaves-chili-pasilla-recipe>

## Ingredients:

- 2 1/2 ounces pasilla /ancho chilis, seeded
- 1 ounce guajillo chiles seeded
- 1 ounce chile negro seeded
- 1 ounce chile costeño, seeded
- 2/3 cup raisins soaked
- 1/2 cup orange juice
- 1/4 cup coconut sugar or 3 Tbsp brown sugar
- 4 teaspoons kosher salt divided
- 3 tablespoons apple cider vinegar or white
- 4 cups water divided
- 7 pounds boston butt boneless, pork shoulder, cut into 1 1/2'' cubes, excess fat removed
- 4 teaspoons kosher salt plus more to taste
- 1 large white onion diced
- 2 tablespoons neutral oil
- 8 cloves garlic
- 1 teaspoon tomato paste
- 1 tablespoon cumin
- 1 tablespoon coriander
- 2 cinnamon sticks medium Mexican, or 3/4 tsp ground cinnamon
- 3 bay leaves
- Sour Cream
- cilantro to garnish, optional
- lime
- avocado
- corn Grilled
- pickled red onion
- oaxaca cheese Shredded