

GUAJILLO-SPICED PORK AND POTATOES

Source: Mexican Everyday by Rick Bayless

Prepared by: Natalie O'Dell Crocker, May 2016

Makes: 6 servings

6 medium (1 ½ pounds total) red-skin boiling or Yukon Gold potatoes, each cut in to 6 wedges
1 ½ to 2 pounds boneless pork shoulder roast, cut in to 1 inch cubes
8 medium (2 oz. total) dried Guajillo chiles, stemmed, seeded and torn into flat pieces
1 – 15 oz. can diced tomatoes in juice, preferably fire-roasted)
4 garlic cloves, peeled and halved
2 teaspoons dried oregano, preferably Mexican
2 tablespoons Worcestershire sauce
Salt
½ cup (loosely packed) coarsely chopped cilantro, for garnish
½ cup chopped white onion, for garnish

Spread the potatoes over the bottom of a slow-cooker and top with the pork.

Set a medium (8 inch) skillet over medium heat. When it is hot, toast the chile pieces a few at a time, pressing them against the hot surface with a spatula until they are aromatic and lightened in color underneath – about 10 seconds per side. (If you see more than a whiff of smoke, they are burning.) Transfer the toasted chiles to a blender jar.

Add the tomatoes with their juice, garlic, oregano, Worcestershire, a generous 1 ½ teaspoons salt and 1 ½ cups water. Blend until as smooth as possible. Strain the mixture through a medium-mesh strainer directly into the slow cooker, over the meat and potatoes. Stir to mix thoroughly.

Set the lid in place and slow-cook on high for 6 hours (the dish can hold on the slow cooker's "keep warm" function for 4 more hours or so).

Gently stir the stew – the sauce may look slightly broken, but it will come together with a gentle stirring. If the sauce seem to you, stir in a little water. Taste and season with salt if you think the dish needs it.

Serve in bowls, sprinkled with the cilantro and onion. A stack of warm tortillas is the perfect accompaniment.

