



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Carne Adovada (adapted from Kate in the Kitchen, who adapted it from Santa Fe Hot and Spicy Recipes)

12 ounces dried red chile peppers
1 large onion, chopped
8 cloves fresh garlic, smashed with skins removed
2 teaspoons dried oregano
2 teaspoons ground cumin
2 teaspoon kosher salt
3-4 pounds pork shoulder, trimmed of thick layer of fat and sliced ½-inch thick
4 teaspoons red pepper flakes
2 sticks cinnamon

1. De-stem and de-seed chile peppers; place in a large stock pot and cover with hot water. Soak for 30 minutes. Add the remaining ingredients to the pot; bring to a boil. Reduce the heat to low and simmer for 30 minutes.
2. Strain, reserving liquid. Allow to cool slightly, then process solids in batches in a food processor using reserve liquid for proper consistency. Strain through a wire sieve, pressing on the solids to extract the liquids.
3. Pour the sauce over meat, add the cinnamon and red pepper flakes, cover tightly, and marinate in the refrigerator for 24-28 hours.
4. Adjust a rack to the middle position and heat the oven to 350°F. Remove the cinnamon stick from the marinating meat mixture. Place the meat and chile sauce marinade in a baking pan and cover tightly with foil. Bake the carne adovada until the meat is falling apart tender, about 4 hours. (You can also cook the carne adovada in a crockpot on low heat for 7-9 hours.) When the meat is done, shred it or cut it into 1-inch pieces. Serve.