



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Carne Adovada (adapted from *Simply Simpatico*, by the Junior League of Albuquerque)

16-18 dried red chile pods
hot water
3 cloves garlic
2 teaspoons salt
1 tablespoon dried oregano
4 pounds pork shoulder, trimmed of thick layer of fat and sliced ½-inch thick

1. Remove stems and seeds from the chile pods. Place the pods in a large bowl or pot and pour in enough hot water to cover them. Soak for 1 hour. Strain, reserving the soaking liquid.
2. Place the chiles, garlic, and salt in a blender and add enough soaking liquid to just cover. Making sure there's about two inches of headspace, blend until the skins disappear and the mixture is smooth, 2-3 minutes. Pour the sauce over meat, cover tightly, and marinate in the refrigerator for 24-28 hours.
3. Adjust a rack to the middle position and heat the oven to 350°F. 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.