



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Carne Adovado (adapted from Jen at Use Real Butter, who adapted it from *Santa Fe Recipe*)

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

1. Adjust an oven rack to the middle position and heat the oven to 325°F. Remove the stems from the chile pods; place the pods in a pan and bake for 5-10 minutes, stirring occasionally, until the chiles are lightly roasted. Leave the oven door open, and don't breathe the fumes! Shake the seeds out of the pods and discard them.
2. Place the chiles in a medium bowl and cover them with boiling water. Let them sit for 30 minutes. Drain the water, reserving about 2 cups. Place the chiles in a food processor or blender; add the salt, garlic, and oregano. Cover the mixture with the reserved chile water, and blend or process for 2 minutes or until the skins disappear.
3. Pour the sauce over meat, 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. 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.