



**Cooking time:** 1 hour active, 3-4 hours inactive  
*serves 10-12 as a main course*

**1 pot of stock**

**6-8 chiles such as Guajillos, Mulatos, and/or  
Passilas**

**2 lbs of chorizo, casing removed**

**1 3 and 1/2-4lb pork or lamb shoulder**

**2 cups of dried pinto beans**

**1 cup of dried black beans**

**1 large can of hominy corn**

**1 large sweet yellow onion, minced**

**12 garlic cloves, minced**

**1 tablespoon cayenne pepper**

**1 tablespoon oregano**

**1 tablespoon ground cumin**

**1 cup of wine or a can of beer, *optional***

# Braised Chili

The day prior or the morning of, get a batch of stock started. Cut the pork or lamb shoulder into 4-6 pieces, salt, and place in the fridge uncovered. Wash and soak the beans in two separate pots.

Cook beans until soft over a gentle simmer (if having soaked overnight, they won't take nearly as long.) Once the beans are close to done, salt to taste. Turn the heat off, let sit in the pot, and strain once cool. Meanwhile, prep your peppers by trimming their stems and removing their seeds.

Combine chicken stock and peppers and simmer until chilies have softened, about 12 minutes. You have the option to purée the chilis into the stock or remove their skins just prior to pulling the pork/lamb (more below.)

Peel away the chorizo casing and place it in a large pot or Dutch oven over medium heat, breaking up with meat with a wooden spoon until cooked through. Set to the side and add lamb or pork shoulder pieces, searing each side until golden brown, working in batches to not crowd the pan. Set to the side.

Add garlic, onions, cayenne, cumin, and a pinch or two of salt (keeping in mind the saltiness that the chorizo contributes.) Cook, stirring occasionally until lightly browned, about 8 minutes.

Lower the heat, add optional beer or wine, and simmer until reduced, about 8-10 minutes. Add the chili stock, chorizo, pork or lamb, oregano, and another couple of pinches of salt. Bring to a simmer and cook for roughly 3-4 hours, until the meat is tender enough to easily pull apart with a fork, checking in and salting to taste after the first and second hours.

Remove pepper skins before continuing to pull the meat apart with two forks. Add cooked beans along with hominy, strained of its juice/water, to your pot. Stir, add final seasoning to taste, and serve with your favorite chili toppings - cheddar cheese or Queso Fresco make great additions.

SOURCE: [THESAVERY.SUBSTACK.COM](https://thesavory.substack.com)