



# Pork Hock from Comitán

*Josefina Leyva from Comitán, Mexico*

## INGREDIENTS

### FOR THE PORK HOCK:

- 2 pork hocks (You can substitute with a 5-lb pork butt roast if not available)
- 10 bay leaves
- 2-3 tsp of ground black pepper
- 2 cloves
- ½ of 1 onion
- 1 clove of garlic
- 4 cups of water or chicken broth for the pressure cooker

### FOR THE SAUCE:

- 4 guajillo chili peppers (If you cannot find this variety, you can use another low/medium heat pepper)
- 2 poblano chili peppers
- ½ cup of sugar
- ½ cup of vinegar
- 1 clove of garlic
- 2 tablespoons of salt
- 2 black peppers
- 1 cinnamon stick
- ½ onion
- ½ cup of the broth of the pork hock

### FOR THE PICKLES (TOPPING):

- 1 lb of carrots
- ½ of 1 onion
- 1 pinch of oregano
- 2 tablespoons sugar
- 2-3 tsp of ground black pepper
- ½ cup of vinegar
- 2 tablespoons of salt
- 2 tablespoons of vegetable oil

### OPTIONAL:

- Tortillas

## DIRECTIONS

### IF USING PORK HOCK:

- Add all ingredients to the pressure cooker. Use high heat until the pressure cooker locks and then lower heat to medium. Cook for 40-45 minutes.

### IF USING PORK BUTT:

- Add all ingredients to the pressure cooker. Use high heat until the pressure cooker locks and then lower heat to medium. Cook for 60 minutes.
- Transfer pork butt and remaining liquid to a pan and braise in the oven at 250° for 1-2 hours or until tender enough to be pulled apart easily with a fork.

### FOR THE SAUCE:

- Put ½ onion, the guajillo chili peppers, and the poblano chili peppers to cook in a pot with a lid. Add sugar and salt to taste, a stick of cinnamon, 2 large peppers, 1 clove of garlic, ½ cup of pork broth, and ½ cup of vinegar. Let it boil for 15 minutes.
- Once the ingredients are cooked, blend everything. Taste the sauce and if it is spicy or bitter, you can add sugar as desired.

### FOR THE PICKLES (CARROT TOPPING):

- Peel and grate carrots
- Put vegetable oil in a pan, fry a slice of onion. When it is transparent, add the previously grated carrot.
- Add salt to taste, 2 tablespoons of sugar, bay leaves, 2-3 tsp of ground black pepper, 3 cloves, 1 pinch of oregano, ½ cup of vinegar. Cook for 15 min.

### OPTIONAL TOSTADAS:

- Fry tortillas in oil until crisp.

### TO SERVE:

- Cover the pork with the sauce and carrot topping; place on top of fried tortillas for a tostada dish.