



Entomatado is a tomatillo-based pork stew. This particular recipe is typical of the states in Central Mexico, particularly Mexico City and Puebla. It was shared with Zurita by Ana Elena Matínez and comes from a cookbook belonging to her grandmother, a native of the capital city of Puebla.[1]

Published by Larousse, perhaps the most prolific publisher of Mexican cookbooks, and compiled by Mexico city chef and author Ricardo Muñoz Zurita, *Verde, Blanco, Rojo* was issued to celebrate Mexico's Bicentennial in 2010. Focusing on the connection between the vibrant colors of Mexican cuisine and the Mexican flag, Zurita the cookbook is organized not by region or course, but by color, with entomatado featuring as one of the starts of Green Cuisine.

Entomatado

Ingredientes de Carne:

- 1 kg de falda de cerdo cortada en trozos de 3 cm por lado
- 3 l de agua
- 3 dientes de ajo
- ½ cebolla cortada en cuartos

Preparación de Carne:

1. Hierva en una olla, la carne con el agua, el ajo, la cebolla y la sal durante 50 minutos o hasta que la carne esté cocida. Retire el fuego

Preparación de Entomatado:

1. Disuelva el bicarbonato con el agua y licue con el bolillo, los clavos de olor, la canela y 2 tazas del caldo reservado.
2. Caliente el aceite de olive en una cazuela y fría los chiles, retírelos y resérvelos. Añada la cebolla, el ajo, los tomates y fríalos muy bien.
3. Agregue la carne, el oregano, el tomillo y las hojas de laurel. Hierva durante 5 minutos e incorpore el licuado de pan, los chiles, la sal y las papas; deje que hierva y retire del fuego. Sirva caliente.

Ingredientes de Entomatado:

- ½ cucharadita de bicarbonato de sodio
- 2 l de agua
- ½ bolillo frito
- 2 clavos de olor chicos
- 1 raja de canela de 3 cm
- ¼ de taza de aceite de olive
- 2 chiles chipotles secos
- ½ cebolla blanca picada finamente
- 1 cucharadita de ajo picado finamente
- 1 kg de tomate verde cortado en cubos chicos
- ¼ de cucharadita de oregano
- ¼ de cucharadita de tomillo
- 2 hojas de laurel
- sal al gusto
- 2 papas cocidas, peladas y cortadas en cubos- opcional)

Entomatado

Yield: ~6 servings. Preparation time: ~1.5 h.

Ingredients for the Meat:

- 1 kg of pork belly, cut into 1 in. cubes
- 12 cups water
- 3 cloves garlic
- ½ onion, quartered
- 1 tsp. salt

Meat Preparation:

1. Boil the pork cubes with 12 cups water, garlic, onion, and salt for 50 minutes or until meat is cooked. Remove from heat. Drain the pork, but reserve the broth.

Ingredients for the Entomatado:

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|---------------------------------|---|
| ½ tsp. baking soda | 2 pounds tomatillos, cut into small cubes |
| 8 cups water | ¼ tsp. oregano |
| ½ roll, fried | ¼ tsp. thyme |
| 2 small cloves | 2 bay leaves |
| 1 cinnamon stick (about 1 inch) | Salt to taste |
| ¼ cup olive oil | 2 potatoes boiled, peeled, and cubed (optional) |
| 2 dried chipotle chiles | |
| ½ white onion, finely chopped | |
| 1 tsp. finely minced garlic | |

Entomatado Preparation:

1. Dissolve the baking soda in 8 cups water and blend with the roll, cloves, cinnamon, and 2 cups of the pork broth.
2. Heat olive oil in a pan and fry the chiles. Then remove and set aside. In the remaining oil, fry the onion, garlic, and tomatillos well.
3. Add the meat, oregano, thyme, and bay leaves. Boil for 5 minutes and add the liquefied bread, spices and broth, salt, and potatoes. Bring to a boil and then remove from heat. Serve hot.

[1] Zurita, Ricardo Muñoz. *Verde, Blanco, Rojo en la Cocina Mexicana*. Mexico: Larousse, 2010. P. 56.

Triple Recipe of Entomatado

Prior to Demo (4:30) - Bring to a boil in large stockpot and then reduce to simmer for ~50 minutes:

3 kg of pork belly, cut into 1 in. cubes

12 cups water + enough to cover pork cubes by an inch or two.

9 cloves garlic

1 1/2 onions, quartered

3 tsp. salt

Also prior to demo: wash, peel, and cube 6 potatoes. Bring to a boil and simmer ~20-30 minutes till fork-tender. Drain and reserve.

5:30: Very quick welcome and intro—this is a long recipe

5:35 Ask for volunteers to wash, husk, and cube tomatillos; and to dice 1 1/2 white onions; and to mince 3 cloves garlic; and to cube 2 bread rolls

5:40 Test pork with meat thermometer. Remove from heat, and scoop out pork with sieve (but retain broth)

While vegetables are being chopped:

5:45 Dissolve the baking soda in 2 cups of pork broth, and blend in the blender with bread rolls, 6 cloves, and 3 cinnamon sticks. Put this mixture in the large stockpot, along with 16 cups of water. Turn on medium heat to bring to a boil while working on the rest of the recipe.

5:50 Heat olive oil in deep skillet and fry chipotle chiles (do not de-seed). Remove chiles and set aside.

6:55 In the same oil, fry the onion, garlic, and tomatillos well.

6:00 **Add all ingredients to the stock pot (onion/garlic,/tomatillo mixture, fried chiles, pork, cubed potatoes. Add 3/4 tsp. oregano, 3/4 tsp. thyme, and 6 bay leaves. Bring to a boil and simmer for 10 minutes. Add up to 8 more cups of water if necessary.**

6:05—6:20 Time for questions/discussion/dishes.

6:20 Serve in bowls.

Grocery List to serve 18

Meat

6 1/2 pounds pork belly

*Call HEB at I-10 tomorrow morning at 8am (must place special order before 9am—for extra charge, they can cube like beefstew meat)

Veggies

6 pounds tomatillos

6 potatoes

12 cloves garlic

3 white onions

Dry Goods

Baking soda

3 cinnamon sticks

6 dried chipotle chiles

Dried oregano

Dried thyme

6 bay leaves

Olive oil

2 bolillo rolls

Paper bowls, forks, cups

ALSO, bring stockpot and deep skillet from home for cooking.