



recipe card

2026

NAME OF DISH

Pg 1 of 2

Pazole Rojo (Venison)

CATEGORY

Venison (deer)

PREP TIME

30 mins

COOK TIME

3 Hours

INGREDIENTS

- 3lbs Venison (cubed)
- Salt
- 1 large (108 ounce, 6 lb 12 oz, 3 kg) can white hominy, drained and rinsed
- 8 cloves garlic, 4 cloves roughly chopped, and 4 whole cloves
- 3 bay leaves
- 1 teaspoon ground cumin
- 2 Tbsp dry oregano (Mexican if available)

GARNISHES

- ½ small cabbage, thinly sliced
- 1 bunch cilantro, chopped
- ½ white onion, chopped
- 2 avocados, chopped
- 4 limes, quartered
- 1 bunch red radishes, sliced thin
- 12 to 24 tostada shells

directions

- Bring 5 quarts of water to a boil in a large stockpot
- Heat the chilis - remove stems and seeds, cover with 3 cups of water and heat until softened.
- Bring 2nd large pot w/ 3 cups of water to a simmer

- Add 1-2 Tbsp olive oil to pan, heat on med-high. Pat cubed venison dry & sprinkle generously with salt. Brown on all sides being careful not to overcrowd pan or stir too much.



notes

When getting ready to serve the pozole, you can prep the garnishes (slice the cabbage, chop the cilantro, etc.)

Original Author: Elise Bauer, Simply Recipes

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directions cont.

• After all meat has been browned, add 4 cloves of roughly chopped garlic, cook w/ meat for about 1 min.

• Transfer meat & garlic to the pot of boiling water, scraping up any browned bits from bottom of pan.

Add bay leaves, cumin, and oregano (smoosh oregano together with your hands so that it breaks up more as it goes in. Add a Tbsp of salt. Bring to simmer, reduce heat and cook for 15 minutes.

• **Red Sauce:** In a blender, purée the chilis and 2 ½ cups of the soaking liquid (add in 1 cup increments)

1tsp salt, 4 cloves garlic. Strain the red sauce through a sieve, discarding the tough bits of the sauce.

• Add red sauce & 2 tsp salt to pot with meat & hominy. Bring to simmer & cook 2-3 hours. Cook until meat is tender. Skim away excess fat. Taste for seasoning and add more salt to taste (you will likely need more than you expect, perhaps a tablespoon or more.) **Garnish, serve & Enjoy!**

notes

The resulting soup should be rather brothy, as you will be adding a lot garnishes. Add more water if necessary.

Serve with tostada shells (or tortilla chips if you can't find tostada shells).

Original Author: Elise Bauer, Simply Recipes

