



Carne Adovada Sopas

SERVINGS 12 ⌚ **PREP TIME** 25 min **COOK TIME** 2 hr

INGREDIENTS

- 3 cups chicken broth, divided
- 3/4 cup chili powder
- 2 tablespoons **LaFe Red Wine Vinegar**
- 1 tablespoon chopped fresh cilantro
- 1 tablespoon honey
- 2 teaspoons **LaFe Ground Cumin**
- 2 teaspoons dried oregano
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 boneless pork shoulder butt roast (3 to 4 pounds), cut into 3/4-inch cubes
- 5 tablespoons canola oil, divided
- 2 large onions, chopped
- 6 garlic cloves, minced
- 1 can (10 ounces) diced tomatoes and green chiles, undrained

SOPES:

- 3 cups masa harina
- 1/2 teaspoon salt
- 2 cups water
- 3 tablespoons canola oil

DIRECTIONS

1. In a large shallow dish, combine 1 cup broth, chili powder, vinegar, cilantro, honey and seasonings. Add the pork; turn to coat. Refrigerate for 4 hours or overnight.
2. In an ovenproof Dutch oven, brown pork in 4 tablespoons oil in batches. Remove and keep warm. In the same pan, saute onions in remaining oil until tender. Add garlic; cook 2 minutes longer.
3. Return pork to pan; add remaining broth and tomatoes. Bring to a boil. Cover and bake at 350° until meat is tender, 1-1/2 to 1-3/4 hours. With a slotted spoon, remove meat to a large bowl. Skim fat from cooking liquid. Bring to a boil over high heat; cook until slightly thickened and reduced to about 2 cups, stirring occasionally. Return meat to pan; set aside and keep warm.
4. For sopas, in a large bowl, combine masa harina and salt; stir in water. Knead until smooth, adding additional water, 1 teaspoon at a time, if necessary. Divide into 12 portions, about 1/4 cup each. Roll each to form a ball; flatten to 4-in. patty. Cover with plastic wrap.
5. Heat a large ungreased skillet over medium heat until hot. Cook sopas in batches until lightly browned, about 1 minute on each side. Remove from the pan. Immediately pinch edges to form a 1/2-in. rim; set aside.
6. To serve, in the same skillet, cook sopas in hot oil in batches over medium-high heat until golden brown and slightly crisp, 15-30 seconds on each side. Drain on paper towels. Using a slotted spoon, place pork on sopas; serve with toppings of your choice.