



Guasmole Morelense

Makes 6 servings

Ingredients for cooking the meat

2 pounds pork short ribs
Sea salt and freshly ground black pepper
3 tablespoons lard
½ white onion
Pressure Cooker

Recipe courtesy of Chef Ana Garcia in Tepoztlan, Mexico

This recipe was given to me by Don Domingo, one of the most-loved pork butchers in the Tepoztlán Market. He is fun-loving and happy to share with me his knowledge as much as I do with all our guests.

Directions for cooking the meat

Salt and pepper the short ribs. Heat up the lard in a stockpot on a high flame. Place a few pieces of meat in the hot lard. Make sure not to crowd the meat so you can brown it on all sides. Brown the meat in batches, once they are all brown place the meat in the pressure-cooker. Cover with about 2 inches of water and bring to a simmer. The broth will start creating foam, so skim it off. When you are done skimming, add ½ onion, salt, and cover with the lid. Cook on medium-high pressure for 15 minutes. Follow your pressure-cooker's instructions to know when to open it. In any event, you need to wait until the pressure has reduced. Take the meat out and set aside. The meat should be tender, but still holds to the bone.



Guasmole Morelense

Makes 6 servings

Ingredients for the guasmole

4 to 6 cups of pork broth
2 garlic cloves
4 tomatoes
6 black peppercorns
1 whole clove
¼ teaspoon cumin seeds
4 sprigs of fresh thyme
2 sprigs of marjoram
2 habanero chiles or 2 to 3 jalapeno chiles
(choose what you like depending on your preferred level of heat)
2 tablespoons lard
2 cups of Guajes (you can also use fresh peas or even green beans cut into 1-inch pieces)
Salt to taste

Recipe courtesy of Chef Ana Garcia in Tepoztlan, Mexico

Directions for cooking the guasmole

Wrap the garlic in aluminum foil. On a comal or dry cast iron skillet, place the chiles and tomatoes and toss in the wrapped garlic cloves as well. Turn as the chile and tomato skins become blistered all over. When they become soft, they are ready to take off the comal. The garlic in the foil is ready once it is soft.

At La Villa Bonita, we like to use the molcajete to make this sauce but for your home, I would recommend using the blender or food processor. Take the skins off the tomatoes, chiles, and garlic. Place in the blender, add the black peppercorns, clove, cumin seeds, thyme, and marjoram. Blend until smooth.

Heat the lard in a saucepan big enough for the stew. Once it is hot, add the Guajes, (or fresh peas or green beans) and fry for about 3 to 5 minutes. Stir. Add the blended tomato sauce and cook for 5 to 8 minutes. Add salt to taste. Mix in 4 to 6 cups of broth along with the meat and cook for another 10 minutes. Serve in a bowl with corn tortillas.