

## RECIPES

### Pork Vampiro

Probably the most popular way of drinking tequila in Mexico is to take it straight with a chaser of *sangrita*, which is a combination of orange juice, grenadine, chile powder, and sometimes tomato juice. In Northern Mexico, when the tequila is mixed directly with the *sangrita* and topped with soda water the resulting cocktail is called a vampiro. Here, those ingredients are combined to produce a succulent roast pork that is perfect for entertaining.

#### Ingredients

3 medium-sized *ancho* chiles, stems, seeds, and veins removed  
2 cups orange juice  
3 tablespoons lime juice  
1/4 cup grenadine  
1/2 cup tequila  
1 teaspoon salt  
1 teaspoon thyme  
1 cup sliced white onion  
3 pounds lean boneless pork loin, (either a single loin or two loins tied together)  
Salt and pepper to taste  
2 tablespoons lard or olive oil

#### Directions

**1. Preheat your oven to 350 degrees.**

**2. Toast and soak the chiles.** Heat the chiles on a dry skillet over medium heat for about 30 seconds on each side or until they are soft and fragrant, but do not allow them to scorch. Tear the chiles into pieces, place them in a bowl, cover them with boiling water, and allow them to rehydrate and soften for 20 minutes.

**3. Make the sauce.** Drain the chiles and place them in the bowl of a blender. Add the orange juice and lime juice and blend for 1 minute. Strain the mixture through the fine blade of a food mill or put it through a strainer, then add the grenadine, tequila, salt, thyme and onion, and reserve.

**4. Cook the pork.** Salt and pepper the pork. In a Dutch-oven or heavy baking dish, heat the oil over medium high heat until it is very hot but not quite smoking. Add the pork and sear it, turning as necessary, until it is golden brown on all sides, about 4 minutes. Remove the pork to a plate, and the pot from the heat, and allow it to cool, briefly. Add the chile mixture, stirring well to incorporate any caramelized pieces of pork and juices from the bottom of the pot. Put the pork back in the pot, fat side up, replace it on the burner and heat until the sauce just begins to bubble lightly, but do not bring it to a complete boil. Place the pot in the preheated oven and bake, uncovered, until the pork reaches an internal temperature of 140 degrees, (about 25 - 30 minutes per pound for a roast with two loins tied together, or about 15 - 20 minutes per pound for a single loin), spooning some of the sauce over it every 15 minutes. Remove the pork from the pot, and allow it to rest for 5 minutes, then slice it into servings. While the meat is resting you can reduce the sauce if it is too thin.

**5. Serve the pork.** Spoon some sauce on each of 4 serving plates, and top with a slice of pork. Mexican style white rice and sauteed *nopalitos* or squash go well with this dish.

Serves 4-6