

Garbanzo Pozole Style Soup

Ingredients

- 3-15oz cans garbanzo beans(chick peas), drained and rinsed
 - 3 lb pork shoulder, cut into chunks
 - 1 large onion, cut into thick segments
 - 1 gallon of water
 - 3 dried guajillo chiles
 - 3 dried ancho chiles
 - 4 cloves garlic
 - 1 Tbs dried oregano
 - 1 Tbs cumin
 - 1 bunch cilantro plus extra for garnish
 - Salt to taste
 - Optional garnishes: shredded cabbage, lime wedges, diced onion, crumbled queso fresco
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Directions

Sprinkle pork with salt. You can remove any excess fat from the pork but don't remove it all, we need it for flavor. Heat the water and pork chunks in a large pot over high heat until it begins to boil. Let boil for 10 minutes then lower heat to medium, cover and cook for another hour. (You can replace some of the water for chicken or vegetable stock if you want added flavor) Skim any fat that rises to the top.

Remove the stems from the dried chiles and shake out the seeds. Add the onion, chiles, oregano, and cumin to the pot. Cook for another hour.

With a pair of tongs fish out the chiles and transfer them to a blender. Use some of the cooking water to puree the chiles. Return the pureed chiles to the pot. Tie the bunch of cilantro with twine and toss in the pot along with the garbanzo beans and garlic cloves. Add more salt to taste. Cook for another half hour. Serve in individual bowls with garnishes.

*Traditionally, the chiles are pureed with a few tablespoons of masa harina to thicken the soup slightly. I don't do this at all. I like the broth the way it is and it's my way of cutting out some of the unnecessary fat but certainly feel free to add the masa harina if that's your preference. Now, if you want a healthier alternative to thicken the soup, take a few spoonfuls of the garbanzo beans and puree them with the chiles. This will also work as a thickener.

Spicy Fried Garbanzo Beans

Ingredients

- 15 oz garbanzo beans(chick peas),drained and patted dry
- 1 tsp Pimenton Picante (Spanish smoked paprika)
- ½ tsp garlic powder
- vegetable oil
- ½ tsp salt
- dash of cayenne

Directions

Once you've patted the beans dry, leave them out to dry further on paper towels for another hour or two.

Heat a half inch of vegetable oil in a heavy skillet over medium high heat. In the meantime, combine the Pimenton and garlic powder in a mixing bowl and set aside. Divide the beans into two or three batches. Carefully drop a batch in the hot oil and wait for them to float up. Give them another 30 seconds, stirring with a slotted spoon. (Total frying time is about 2 and a half minutes for each batch) Make sure the oil isn't too hot or they will fry too quickly on the outside and stay soft on the inside. Transfer the fried beans to the Pimenton mixture to evenly coat and sprinkle with a little more salt if needed. Repeat the process for each batch.

Spanish Style Hummus

Ingredients

- 15oz garbanzo beans(chick peas)
 - 1 Tbs Tahini
 - 1 shallot, minced
 - 3 cloves garlic, minced
 - 1 tsp cumin
 - 1 Tbs Pimenton Picante (Spanish smoked paprika)
 - Olive oil
 - Salt to taste
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Directions

Heat a small shallow pan and 2 tablespoons olive oil over medium high heat. With a heat resistant spatula sauté the minced shallot until translucent. Add the garlic, sautéing for another 30 seconds. Add the Pimenton and a dash of salt. Remove from heat. Stir in another 2 tablespoons of olive oil. Set aside.

In a food processor, combine the garbanzo beans, cumin, tahini, and about a half teaspoon of salt. Puree, adding olive oil until you get a smooth consistency. Transfer the hummus to a serving bowl hollowing a portion in the center to make room for the Pimenton oil. Pour in the Pimenton oil and fold into the hummus prior to serving.