

# Pozolillo de Garbanzo (Chickpea Pozole)

DEVELOPED BY: Sous Chef Joshua Goodson at Washington State University

Servings: 18

Serving Size: 6oz

Ingredients	Quantity	Measure
Dried red chili	3	Cups
Water	½	Gallon
Garlic, minced	2	Tablespoons
Yellow onion, large, fine dice	1	Each
Black pepper	1	Teaspoon
Cayenne	1	Teaspoon
Chili powder	2 ½	Tablespoons
Salt	2	Tablespoons
Oregano	1	Teaspoon
Garbanzo bean, drained & rinsed	1	#10 can
Vegetable stock	3	Quarts
Green Chili, diced, canned	1	Cup
Jalapeno, diced or sliced, chef's choice	2	Each
Barbecue Naked Chopped BVQ	1	10 oz package

## Preparation

1. Boil dried red chili in water, 15-25 minutes until soft and about ½ of water is reduced. Put chilis in blender or use immersion blender. Blend this thin, then strain it to get the liquid separated from its "pulp". I throw the pulp into the soup for the flavor. The remaining liquid you can put in a serving dish for guests to add in their own bowl, if desired. Beware! It's HOT!
2. Sauté onion & jalapeno together until translucent, add garlic & cook for 1-2 minutes. Add garbanzo beans and green chilis, continue cooking for 1-2 minutes.
3. Add remaining spices and vegetable stock.
4. Cook at a simmer for 45-60 minutes until garbanzos are tender, then add Barbecue Naked Chopped BVQ.

Garnish final product with what you like.

- Lime
- Radishes
- Cilantro
- Shredded cabbage
- Corn tortillas
- Red chili sauce

