

Puebla Style Corn Soup – *Elopozole*

Ingredients (for 6 portions)

4 ears	fresh corn; husks and silk removed, and washed
1 piece	chicken breast; bone-in and skin-on (or 2 thigh/leg quarters)
1 lb (454 g)	pork shoulder
3 small	pale green zucchini (called <i>calabacitas</i> in Mexico, or sometimes Magda zucchini) or 1 Italian zucchini; washed
4	guajillo peppers; wiped clean, stems and seeds removed
2 sprigs	epazote, if available, or 1 sprig fresh thyme; washed
1 tsp	salt, or to taste
1 cup	boiling water, plus more water, as needed

To serve: lime wedges, chopped onions

Prepare meat and broth: Place chicken and pork in a large pot, and add enough water to cover meats; bring to a boil over high heat, and skim and discard foam. Reduce heat to medium, cover pot and continue cooking until the meat is tender and falling off the bone. Remove chicken and pork from the pot; discard skin, fat and bones, and shred meat. Reserve. Strain broth and reserve (approximately three cups). **Prepare red peppers:** Roast cleaned *guajillos* on a dry skillet (no oil), just until crisped, so they do not turn bitter; place in a bowl and cover with boiling water, and allow to soak for ten minutes. Transfer to a blender jar, and add salt; process until smooth, and reserve. **Prepare corn:** Using a sharp knife, hold one ear of corn at an angle in a large pot, and shave kernels off the cob; repeat with all the ears. Add two cups of water to the pot, and bring to boil over high heat. Reduce to a simmer, cover pot and cook until kernels are tender (Note: sweet corn will take just five to ten minutes, but Mexican corn will take longer, around half an hour.) **Prepare zucchini:** Meanwhile, slice zucchini into cubes by removing ends, cutting into quarters lengthwise, then across. **Assemble soup:** Once corn is cooked, increase heat to high; add reserved broth and cubed zucchini to the pot, followed by the reserved shredded meats. Bring back to boil, reduce heat to medium, then add *epazote* (or thyme), as well as the reserved *guajillo* paste. Adjust seasoning with salt, as needed, and continue cooking just until zucchini is tender, but not mushy, between five and ten minutes. Serve hot with lime wedges and chopped onions on the side:

