

ANCHO & CHIPOTLE RUBBED PORK LOIN

(from David Rosengarten)

3 dried ancho chilies
2 chipotles canned in adobo sauce
1 teaspoon minced garlic
1 tablespoon olive oil
1 tablespoon ground cumin
pinch of ground cloves
2 teaspoons salt
1 teaspoon freshly ground black pepper
1 boneless loin of pork (about 1 1/2 to 2 pounds)
1 medium white onion, very thinly sliced

Toast the dried ancho chilies by putting them in a preheated 200°F oven for 3 minutes, do not let them burn. Remove the toasted chilies from the oven and open them up. Remove and discard the seeds and stems. Place the chilies in a bowl and cover with very hot tap water.

When chilies are soft (after about 15 minutes), remove them from the water and place them together with the chipotles in the work bowl of a food processor, along with the garlic, oil, cumin, cloves, salt, and pepper. Pulse to make a rough paste. Rub the paste all over the pork loin with your fingers. Cover the rubbed pork and refrigerate for 8 hours. Remove it from the refrigerator 1 hour before you want to start cooking.

Make a bed of half the sliced onion in the clay pot. Lay the marinated pork loin over it. Cover the pork with the remaining onion. Do not add any liquid. If your clay pot is unglazed, you may have to soak it (or only its lid) in water before using. Follow the instructions for your clay pot, but almost any brand needs to go in a cold oven, so place it in the oven and turn it to 300F. Once it reaches the temperature, cook, covered for one hour. Do not open the pot. After one hour, remove the roast from the oven. Let it sit in its broth, still covered, for 10 minutes. Slice the roast thinly and serve.