

MAKE IT!

Pozole

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|----|----------------------------------------------|---|--------------------------------------|
| 5 | pounds pork shoulder, cut into 1-inch cubes | 1 | can (29oz.) hominy, drained |
| 1 | large onion, cut in ½-inch dice | 2 | boxes (32oz.) unsalted chicken stock |
| 5 | cloves garlic, minced | | |
| 3 | teaspoons whole cumin seed | | |
| 1½ | teaspoon dried oregano | | |
| 2 | jars American Spoon Dried Chile Salsa | | |

FOR GARNISH

- cilantro
- avocado
- shaved green cabbage
- radish
- queso fresco

Place a heavy-bottomed stock pot over a medium-high flame. Add a few glugs of oil then, working in batches, brown the cubes of pork shoulder. Remove the browned pork from pot and pour off excess fat, leaving enough to fat to cover the bottom of the pot.

Add the diced onions, garlic, whole cumin seed and oregano. Sautee for 5-10 minutes over medium high heat, scraping up any browned bits clinging to the bottom of the pot.

Once the onion mixture is cooked down, add the two jars of Dried Chile Salsa. Increase the heat to high and cook the mixture, stirring constantly, for about 1 minute. Add the browned pork and the chicken stock and stir together. Bring the stew to a boil, then reduce the heat to low. Simmer, stirring occasionally, for about an hour. Add the drained hominy and continue cooking until the pork is tender and the stew has thickened, about 30-45 minutes more.

Garnish and serve.



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