

RANCHO GORDO[™] *Cooking*

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Rancho Gordo Hominy Stew for the Slow Cooker

Inspired by some of the slow cooker recipes in Rick Bayless' [Everyday Mexican](#), I started playing around with some ingredients and came up with this really super stew. It's very much like pozole but I don't want argue with anyone so I'm just going to call it a hominy stew.

Adding the beans may seem off but the texture is great and the broth they exude can't be ignored. You will love it.

The intent was to put all the ingredients in and come home to a great meal. We've made it here a number of times and we loved it but you must squeeze some lime in at the end, or even better, a wee splash of our [Pineapple Vinegar](#).

If you have leftover hominy and want to make this, save it towards the end and just heat it up with the other cooked ingredients.

- 1 cup dried [Rancho Gordo White Posole \(prepared hominy\)](#)
- 1 cup [Yellow Indian Woman](#) beans
- 1 1/2 pounds boneless chicken thighs
- 1 onion, chopped
- 2 cloves garlic, chopped
- 1 celery stalk, chopped
- 1 carrot, chopped
- 2 ounces [Rancho Gordo New Mexican Red Chile Powder](#)
- 7 cups water
- 1 tablespoon [Rancho Gordo Mexican Oregano](#)
- 2 teaspoons salt
- limes or [Rancho Gordo Pineapple Vinegar](#)

1. Add all the ingredients to a slow cooker and stir.
2. Set on High for three hours and warm after that. If

your slow cooker is not programmable, set at high but you'll need to check it after about 4 hours.

3. Squeeze some lime into ladled bowls or add a very small splash of Pineapple Vinegar and serve.

It's that easy. No soaking and no fussing.