

Crock-pot Mexican Pozole (Pork and Hominy stew)

Real Mexican Pozole has many more ingredients (like pig and chicken feet) and takes the whole day to make. This version is easy to prepare and tastes delicious!



Put it in the crock-pot before you go to work, chop the condiments when you get home, and serve!

What You Need:

Soup:

- 1 pound boneless pork sirloin, cut into 1 to 1 $\frac{1}{2}$ inch cubes
- 1 onion, chopped
- 2 cloves of garlic, crushed
- 1 teaspoon dried Mexican oregano, crushed between your fingers
- 1 Tablespoon regular chili powder
- 1 teaspoon chipotle chili powder
- 1 whole dried ancho chili

- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 30 oz. can of yellow hominy (white will also work)
- 1 quart of chicken stock



Condiments:

- Lime wedges
- Chopped cilantro
- Chopped green onion
- Jalapeños – pickled and fresh diced
- Radishes
- Tortilla chips
- Avocado
- Other condiments might include cojita cheese, Mexican crema or sour cream, chicharones, more oregano and shredded cabbage



note: Here's an easy way to cut that avocado up – First cut in half. To remove the seed, slap the sharp side of the knife into the seed, gently wiggle, then remove. Cut the meat of the avocado while it is still in the skin.



Scoop out with a spoon.

How to Make the Soup:

Put all the soup ingredients into the crock-pot.



Cook on low for 8 – 9 hours.



Serve with the condiments and warm tortillas.



Makes 4 servings

NOTE: This is pretty spicy! If you prefer less spicy, leave out the ancho chili and the chipotle powder.

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