

From the kitchen of David and Jennifer Deaven

4. Garnish with minced onion, cilantro, and lime wedges.
Servings: 10
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Soup/Posole

Soup/Posole

- A: 1# hominy, soaked overnight (or canned)
B: 1# pork cut into 1cm cubes
1 onion, coarsely chopped
2T garlic, minced
3t cumin
2t oregano
Salt and pepper
C: 10-12 large dried chiles
D: 1 bay leaf
1/2t cloves
1. Drain (A), place in saucepan and cover with water. Bring to boil and simmer for 60 minutes.
 2. Toss (B) in small baking pan, roast at 275F for up to one hour. Add to saucepan.
 2. Toast (C) lightly in iron skillet, cover with water and simmer 15min. Puree and add to saucepan.
 3. Add (D) to saucepan and simmer for 2-3 hours. Can be prepped 1-2 days in advance.



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