
South American Pork Posole Stew

Total time: 3 hrs 15 min Yield: 6 Servings

Ingredients

2 Tbsp vegetable oil
4 lb pork butt or shoulder (fat removed, cut in 2" pieces)
8 clove garlic (minced)
4 Tbsp chili powder
2 Tbsp paprika
2 tsp cumin powder
2 tsp dried oregano
2 tsp garlic salt
black pepper
1/2 tsp cayene pepper (optional)
6 cup chicken broth or stock (low sodium)
27 oz hominy (reserve liquid)
3 onions (medium, large diced)
2/3 cup masa or all-purpose flour
1 cup water
1 fresh lime (cut into wedges)
1 fresh cilantro (chopped)
1 fresh radish (sliced)

Prep Time: 30 min Cooking Time: 2 hrs 45 min Total Time: 3 hrs 15 min

Instructions

Place a Dutch oven pot on the stovetop over medium high heat; add the oil and swirl to coat the bottom of the pot.

Cook the pork in batches, searing just enough to brown on all sides. Then add all of the pork back to the pot and add the garlic, chili powder, paprika, cumin powder, dried oregano, garlic salt, black pepper to taste and cayenne pepper, if using. Stir constantly for 3 minutes, then add the chicken broth or stock, the hominy with the liquid from the can and onions. Turn up the heat until the stew is at a gentle simmer, cover and lower heat to medium low and continue to simmer for 2 to 2½ hours, stirring occasionally.

Mix the masa or flour with ½ to 1½ cups water, creating a smooth slurry that is thick but not chunky. Slowly stir it into the stew, thickening to your personal preference. Continue to cook for 5 minutes, then portion into bowls. A squeeze of fresh lime, cilantro and the spicy crunch of sliced radishes for garnish brightens this hearty stew.

Suggested Beverage Pairing: Rodney Strong Sonoma County Cabernet Sauvignon

Recipe brought to you by:

Chef Michi Holland