

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Spunky Slow-Cooker Pozole

Adapted From Several Sources

You say Posole, I say Pozole. It's all the same stuff, thankfully! And a great dish it is too. This version's a nice "set and forget" prep that makes plenty for a family...

<i>2 lb pork shoulder roast</i>	<i>1 can (15 oz) low-sodium chicken broth</i>
<i>1 can (29 oz) hominy</i>	<i>kosher salt and fresh-ground black pepper, to taste</i>
<i>1-2 can (4 oz) green chiles (hot or mild)</i>	<i>sliced avocados</i>
<i>2 carrots, chopped</i>	<i>shredded red cabbage</i>
<i>1 yellow onion, chopped</i>	<i>fresh cilantro, chopped</i>
<i>1 Tbsp minced garlic</i>	<i>quartered limes</i>
<i>1 Tbsp dried Mexican oregano</i>	<i>slivered radishes</i>
<i>½ tsp cayenne powder</i>	<i>Cotija cheese (or similar)</i>
<i>1 Tbsp powdered comino (cumin)</i>	<i>fat-free sour cream</i>
<i>1 cup salsa verde (or regular)</i>	<i>green and black olives, sliced</i>
<i>2 can (15 oz) green enchilada sauce</i>	

Layer all the ingredients in the first column into a 6-quart slow cooker. Pour broth over, then set cooker for low. Cook for 7-9 hours. Season at the table.

Prepare the garnishes in the last half-hour of cooking. Serve with warm tortillas and your favorite Mexican-style drink.

The heat rating on this dish can go up rapidly, depending on what all you add. Use the hot Hatch chiles from cans early on. Sprinkle packaged seasonings (like Goya Sazón, Badia Adobo, or McCormick's Burrito Seasoning) over the top of the dish about an hour before serving, to add more zest and flavor. Serve with Serrano chile slices and crisp corn chips as well. Try your ideas, and enjoy!

Yield: About ten servings

Preparation time: 10 minutes, plus a half hour to get the garnishes ready

Cooking time: 8 hours, more or less

