

PORK POZOLE VERDE SOUP

F EASY

Last Modified: 12/20/2016

PREP: 30 Min
COOK: 3 Hrs 30 Min
STOVETOP

SOUP-MEXICAN

MAKES 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Pounds	Pork Sirloin Tip Roast (Boneless)	1" Cubes
2	Pounds	Tomatillos (Husked)	Quartered
FOR A MILD VERSION (Scoville 1,500)			
6	Whole	Pasilla Chilies (De-veined & Seeded)	Quartered
OR FOR A MILD VERSION (Scoville 1,500)			
6	Whole	Chilaca Chilies (De-veined & Seeded)	Quartered
OR FOR A SLIGHTLY SPICIER VERSION (Scoville 2,500)			
6	Whole	Poblano Chilies (De-veined & Seeded)	Quartered
OR FOR A RELATIVELY SPICY VERSION (Scoville 8,000)			
6	Whole	Jalapeno Chilies (De-veined & Seeded)	Quartered
OR FOR A RELATIVELY SPICY VERSION (Scoville 8,000)			
6	Whole	Anaheim (Hatch) (De-veined & Seeded)	Quartered
OR FOR VERY SPICY VERSION (Scoville 23,000)			
6	Whole	Serrano Chilies (De-veined & Seeded)	Quartered
OR FOR A BLAZING SPICY VERSION (Scoville 350,000)			
6	GREEN	Habanero Chilies (De-veined & Seeded)	Quartered
OR A MIXTURE TO TASTE OF ANY OF THE ABOVE 7 CHILIES			
1	Bulb	Garlic (Peeled)	
1	Large	White Onion (Spanish)	Coarse Chop
3	Large	Waxy Potatoes (Yukon Gold/ Baby Reds)	Cubed
1	Bunch	Fresh Cilantro Leaves	Chopped
2	Quarts	Chicken Stock (Swanson)	Divided
4	Tbsp	Canola Oil	Divided
1/2	Cup	All Purpose Flour	
2	15 Oz	Cans White Hominy (Drained & Rinsed)	
1	Tbsp	Dried Mexican Oregano	
2	Tsp	Ground Cumin	
1 +/-	Pinch	Kosher Salt	To Taste
1 +/-	Pinch	Fresh Ground Black Pepper	To Taste
GARNISHES			
2	Whole	Avocado's	Diced
1	Small	Green Cabbage Head	Shredded
1	Small	Red Onion	Slivered
6	Small	Radishes	Thin Coins
1	Whole	Lime	Wedged

PORK POZOLE VERDE SOUP

PREPARATION	
FACTOID	This Pork Pozole (Posole) Verde Soup gets it's name and earthy flavor from a mixture of tasty green Chili's and Hominy. An easy to make dinner with better-than-before leftovers. The defining ingredient here is Pozole which is Spanish for "Hominy", a dried and reconstituted Corn that is treated with an alkali. The spiciness comes from your choice(s) of Green Chilies.
FACTOID	The Optional Garnishes are what sets this Soup aside from all of the others - BE GENEROUS!
TOOLS	1) Large Dutch Oven and Lid 2) Food Processor 3) Slotted Spoon 4) Aluminum Half Sheet Pan & Rack 5) Large Straight Sided Stainless Steel Skillet
PREP	DISH 1) Remove stems, deseed & devein the Chilies and add them into the food processor. 2) Remove the Cloves from the Garlic Bulb and add them into the food processor. 3) Peel and coarsely chop the Tomatillo's add them into the food processor. 4) Chop the Cilantro Leaves and add them into the food processor. 5) Chop the Onion and set it aside. 6) Cube the unpeeled Potatoes and store them submerged in water until needed.
1	PORK: Cut the Pork into 1" cubes. Trim off & discard any sinew & excess fat you can find. Add the Flour into a plastic bag, add in a few pieces of Pork and shake to evenly coat and set them aside to dry for 10 minutes, repeat until all of the Pork is coated & dried.
2	BROTH: Pulse the food processor until all of the ingredients are finely chopped. Add in 1 quart of the Chicken Stock and run until pureed.
3	REDUCTION: In a large skillet over medium high heat, add in 2 tablespoons of Oil and heat until it shimmers. Add in the Puree, bring it to a boil lower to a simmer and cook stirring occasionally until it thickens and becomes a deep green, about 20 minutes. Remove from the heat and Salt & Pepper to taste.
4	PORK: Meanwhile, in a Dutch Oven over medium high heat, add in the remaining 2 tablespoons of Oil and heat until it shimmers. Add in the Pork cubes a few at a time and fry until nicely browned on all sides, about 5 minutes per batch. Using a slotted spoon, remove the cooked Pork and set it aside. Repeat until all of the Pork is Cooked.
5	ONIONS: Add the Onions into the Dutch Oven and cook them until tender, about 5 minutes.
6	SOUP: Add the second quart of Chicken Stock into the Dutch Oven and scrape the bottom to loosen the Fond. Add in the Pork, Hominy, Oregano and Cumin, bring it to a boil. Reduce the heat to a simmer and cook, stirring occasionally for 15 minutes.
7	SOUP: Stir in the Tomatillo reduction and continue to simmer covered until the Pork is fall-apart tender, about 1 1/2 hours more.
8	SOUP: During the last 30 or so minutes of simmering, stir in the drained Potatoes.
SERVE	As soon as the Potatoes are fork-tender, ladle the Soup into warm soup bowls. Place any optional ingredients on the side and serve immediately.

PORK POZOLE VERDE SOUP

