

Pozole Verde

(Mexican-Style Chicken and Hominy Stew)

Submitted by Timothy Del Pappas

Pozole is a traditional Mexican whole meal stew, topped with salad ingredients.

Serves 6-8 generously

Ingredients:

- 8 cups chicken stock
- 1 whole chicken breast, bone in
- 2 whole chicken legs, bone in
- Salt and pepper to taste (be careful as commercial chicken broth is often salted)
- 1-pound fresh tomatillos, husked and halved
- 1 medium onion, coarsely chopped
- 2 Poblano chiles, cored, seeded, and quartered
- 2 jalapeno chiles, cored, seeded, and quartered – or to taste
- 6 garlic cloves, peeled and smashed
- ½ cup chopped cilantro
- 1 tablespoon dried oregano
- 1 tablespoon olive or vegetable oil
- 3 (15-ounce) cans hominy, drained and rinsed

Garnishes – choose from the following: *Shredded iceberg or Romaine lettuce, thinly sliced radishes, diced onion, diced avocado, diced tomato, thinly sliced fresh jalapeno, chopped cilantro, lime wedges*

Preparation:

1. In an 8-quart pot, bring the chicken stock to a boil. Add the chicken pieces and salt to taster; simmer, covered, for 45 minutes. Do not boil.
2. Using tongs, or a large spatula, remove the chicken from the pot, set aside and allow to cool. Pull the meat from the bones, and shred.

3. While the chicken is cooking, place the onion, chiles (Poblano and jalapeno), garlic, tomatillos and oregano in a food processor or blender; pulse until the vegetables are coarsely chopped. *You may need to do this in batches and adding a little chicken broth, especially if using a blender.*
4. In a skillet, heat the oil over medium; then add the coarsely chopped vegetables (this may spatter), salt lightly and simmer until they turn a dark green, about 10 minutes. Do not cover.
5. Add the cooked vegetables to the pot of boiling chicken stock; reduce the heat. Add the rinsed hominy and the shredded chicken; continue to cook until thoroughly heated. Taste, and adjust salt and pepper.

To Serve: *Serve the Pozole in deep bowls. Arrange the garnishes in small bowls for the table to share. Guests can choose the various garnishes to add to their own stew. You can freeze for several months. Also great for 2-3 days refrigerated.*