

Posole (Clear)

Ingredients:

4 lbs pork shoulder	1 lg. sprig fresh oregano	liquid from canned hominy
2 large onions	1 tsp pepper	8 cups water
8 garlic cloves	2 tsp salt	6 lb.12 oz. canned hominy
1 jalapeno		

Preparation:

1. Cut 1 onion into 1/8's, quarter jalapeno, peel and crush garlic cloves, cut pork into bite-size pieces cubes, season with salt and pepper and then place all ingredients in oiled kettle and brown until all liquid is gone from pork
2. Add liquid from hominy can (don't add hominy yet) plus water to make 12 cups total, add to pork and simmer for 4-6 hours
3. Add hominy and second onion (cut in 1/8's) and season to taste
3. Simmer for another 2-3 hours

Serve hot with shredded cabbage, radishes, chopped onions, queso fresco and fresh (hand-made) corn tortillas