

*From the kitchen of David and Jennifer Deaven*

4. Garnish with minced onion, cilantro, and lime wedges.  
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## Soup/Posole

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- A: 1# hominy, soaked overnight (or canned)  
B: 1# pork cut into 1cm cubes  
1 onion, coarsely chopped  
2T garlic, minced  
3t cumin  
2t oregano  
Salt and pepper  
C: 10-12 large dried chiles  
D: 1 bay leaf  
1/2t cloves
1. Drain (A), place in saucepan and cover with water. Bring to boil and simmer for 60 minutes.
  2. Toss (B) in small baking pan, roast at 275F for up to one hour. Add to saucepan.
  2. Toast (C) lightly in iron skillet, cover with water and simmer 15min. Puree and add to saucepan.
  3. Add (D) to saucepan and simmer for 2-3 hours. Can be prepped 1-2 days in advance.



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