

Easy Posole

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Servings: 6

3 pounds pork roast (shoulder roast or Boston Butt), trimmed

2 large onions, chopped

1 can (15 oz) mild green chile enchilada sauce

4 cans (4 oz) chopped green chiles

1 can (15 oz) reduced-sodium chicken broth

1/2 teaspoon dried oregano leaves

8 cloves garlic, minced

2 cans (15 oz) white hominy, undrained

2 1/2 teaspoons chipotle adobo sauce, from a can of chipotle peppers

sliced radishes (for garnish)

chopped cilantro (for garnish)

crumbled queso fresco cheese (for garnish)

Place the pork roast in a large slow cooker.

Add the onions, enchilada sauce, chiles, broth, oregano and garlic.

Cook on MEDIUM heat for 6 to 8 hours until the meat is fork tender.

Remove the meat and shred using two forks. Place the meat back in the slow cooker.

Add the hominy and adobo sauce.

Cook for 30 minutes.

Serve in individual bowls topped with the radishes, cilantro and a crumble of cheese.

Yield: 13 cups

Per Serving (excluding unknown items): 32 Calories; trace Fat (3.3% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 1 1/2 Vegetable.