

White Hominy Soup

Pozole Blanco

Ingredients (serves four)

1 lb (454 g)	pork shoulder
½	onion
1 tsp	salt, or to taste
1 can 25 oz (709 g)	cooked hominy corn, drained
8 cups	water, or as needed

To serve:

Tostadas (crispy flat corn tortillas), or corn chips
Shredded lettuce, finely chopped onions, thinly sliced radishes
Lime wedges
Chili powder
Dry oregano

In a large pot, cook pork with the onion, adding enough water to cover the meat. Let cool down. Remove onion and meat. Discard onion; debone and shred the pork, and reserve. Bring broth to a boil over high heat, then add the drained hominy. Bring back to boil, then reduce heat and let simmer until hominy is soft, and a few kernels have started to burst. Add shredded meat and more water, as needed; bring to boil once again, then reduce heat and cook for another ten minutes. Adjust seasoning with more salt, to taste. Serve with *tostadas*, toppings and seasonings on the side.

Note: As an option for a less fatty broth, if the meat is cooked the night before, place the cooled down pot with lid in the fridge overnight. The next day, skim the solidified fat, then proceed with the recipe.

