

Heat Up a Snowy Winter Day with a Bowl of Posole

Posole is a Mexican Pork Stew traditionally served at big celebrations. It gets its name from one of the ingredients, Hominy, which is "Pozole" in Spanish. Most importantly, Posole is a delicious, fun, simple-to-make bowl of nourishment that you can serve to your family and friends to take the chill off a cold winter's day. Typically, this stew is served surrounded by bowls of garnishes, which makes it all the more fun to serve and eat. So, heat up the cold days, fill up your tummies, and have fun -- all with a big bowl of Posole!

Posole Traditional Mexican Pork Stew

1 lb. Boneless Pork, trimmed of fat and cut into strips or cubes, (can be pork shoulder, pork loin, pork tenderloin or pork chops)
1 Tab. Olive Oil
1/2 Cup Onion, chopped
2-3 Garlic cloves, minced
1- 10- 14.5 oz. can of diced Mexican Tomatoes with Hot Chilies
1- 4 oz. can of Mexican Chopped Green Chiles, undrained
1 Tsp Chili Powder
1/2 Tsp Ground Cumin
1/2 Tsp Dried Oregano, crushed
1/2 Tsp Salt
1/4 Tsp Freshly ground Pepper
2 - 14.5 oz. cans of low-sodium Chicken Broth
1- 14.5 oz. can of White Hominy, drained
1/2 Cup Fresh Cilantro, snipped

Toppings/Garnishes: as few or as many as you wish to serve with Posole

Shredded Cheese
Sliced Radishes
Chopped Green Onions
Shredded Lettuce
Tortilla Strips
Sour Cream
Lime Wedges

In a large saucepan or Dutch oven, brown pieces of pork in hot oil over medium hot heat. Remove pork from pan and set aside. In remaining oil, saute onion, until onion is tender, about 4 minutes. Add garlic and sauté one more minute. Add tomatoes, chilies, seasonings, and broth. Stir until combined. Add the browned pork. Bring just to a boil, reduce heat, cover, and simmer for one hour. Add the drained can of hominy and simmer an additional 30 minutes. Add cilantro and take from heat.

Ladle into bowls and serve with one or more of the toppings.

(Personally, I love the splash of fresh lime from a lime wedge in my Posole and always serve a wedge of fresh lime with each bowl! It wakes up the flavor!)

You can still enjoy fresh salsa in the winter time with all the fresh veggies at Jungle Jim's, so I thought I'd share my recipe with you. Soon, you'll feel like you living in sunny South of the Border instead of snowy, cold Ohio!

Anytime South of the Border Salsa

4 Cups Fresh Tomatoes, peeled, seeded, and chopped
1 Cup Green Onions, chopped
1 4 oz. Can of Chopped Green Chilies, undrained
2 or more Jalapeno or Serrano Hot Peppers, chopped
2 cloves of garlic, minced
1 Tab. Freshly squeezed Lime Juice or more to taste
1 Tsp. Ground cumin
¼ Cup Fresh Cilantro, chopped
Salt and Pepper to Taste

Combine all ingredients and chill at least one hour. This is a very basic salsa, you can add chopped avocado, rinsed and drained canned black beans, roasted corn kernels, chopped jicama, chopped mango, etc.

Also, be demand, you can make your own Tortilla Strips for the Posole or Homemade Tortilla Chips for the Salsa:

First, go to the Mexican section of Jungle Jim's and at the refrigerated section, simply purchase the tortillas of choice; my favorite are the organic type in flavors like jalapeno/cilantro and red chile – about 8" size. Utilizing a pizza cutter, simple cut the tortillas into wedges or strips and then quickly brown in a little oil until crispy. Immediately place on paper towels to drain and sprinkle with kosher salt. Store in an airtight container.

You can purchase authentic Mexican ingredients to compliment your Posole, so just have fun with this, keep warm, and eat a little South of the Border comfort food this winter – Posole!

Jungle Jim's Margie Potts