

Fried Hominy  
Yield: 4 ½-Cup Servings

Created by: Erik Youngs  
Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
1-15.5 oz. can			Hominy, White Canned Drained Rinsed and Dried
½ Lime			Lime Juice, Fresh Squeezed
		2 Tablespoons	VDC Red

How to:

1. Strain rinse and dry the hominy.
2. Fry submerged in oil until crisp.
3. Remove, to a paper towel lined plate. Remove excess oil.
4. Toss fried hominy with lime juice and VooDoo Chef Red.
5. Reserve for use.