

Posole in the Crockpot

1 T. Olive oil
1 ½ pounds lean, boneless pork loin, cut into ½ inch pieces
1 ½ cup chopped onion (one medium)
2-3 cloves of garlic, minced
2 t. chili powder
1 T. Mexican oregano
2 7-oz cans chopped green chiles
½ t. salt
½ t. pepper
4 cups chicken broth
2 15 oz cans hominy, drained

For garnish: sliced/chopped radishes, thinly sliced cabbage, sliced green onions, chopped cilantro.

Brown the pork chunks in the olive oil over medium-high heat. Add the chopped onion and continue cooking until softened (I sometimes toss in 2-3 sliced/diced carrots at this point, too).

Add the garlic, chili powder and oregano and stir well, cooking for a minute or two while flavors mingle. Add the green chiles, salt, pepper and half the chicken broth.

Pour the mixture into the crockpot, add the remaining chicken broth and the hominy, and give it a stir. Cover and cook on high 5 hours or so, or longer on low.

Serve in bowls with generous helpings of fresh garnish. Don't shy away from the raw cabbage; stirred into the hot broth, it adds a delicious fresh crunch.