



HAVE KNIVES, WILL COOK

Green Chile Hominy Stew

Servings

4 to 6

Active Time

30 minutes

Cooking Time

3 hours

Ingredients:

1 cup	dried hominy (170 g)	4 cups	chicken or pork stock (960 ml)
2 lb	pork shoulder, 1" chunks (900 g)	3 cups	roasted Hatch green chiles
1 tsp.	kosher salt	1 tsp	dried oregano
1/4 tsp.	black pepper	2 each	bay leaves
2 Tbsp.	olive oil (15 ml)		salt and pepper to taste
1 large	onion, finely diced (175-200g)	garnish:	
3 each	garlic cloves, minced (15 g)	1/2 cup	finely diced raw onion
1 Tbsp.	chili powder	1 each	lime, cut in wedges
1 1/2 tsp	ground cumin	1 bunch	cilantro, roughly chopped

Stovetop Directions

1. Soak hominy for at least 8 hours in 3 cups of water. Drain, and combine with 2 cups stock and 1 cup water in a sauce pan. Add a pinch of salt and bring to a boil. Turn the heat down and simmer for uncovered 1 hour.
2. Toss pork shoulder with salt & pepper. In a dutch oven or large saucepan, heat olive oil over medium heat. Lightly brown the pork in small batches, allowing some of the fat to render. Transfer the pork to a plate, and discard any excess oil, leaving just enough in the pan to saute the onions.
3. Add onions and cook 5 minutes until just beginning to soften. Add garlic, chili powder and cumin, and cook, stirring until the garlic is fragrant. Return the pork to the pot, and add the par-cooked hominy along with its cooking liquid.
4. Add the remaining stock, roasted green chiles, bay leaves and oregano. Cover and simmer for about 1-1/2 to 2 hours until both the pork and hominy are tender. Season to taste with salt and pepper if desired.
5. Rest with the heat off for 20 minutes, and serve with chopped raw onion, lime juice, and cilantro.

Pressure Cooker Directions

1. Soak hominy as directed above. Combine drained hominy with 3 cups stock in the pot of the multi cooker. Add a pinch of salt and a tablespoon of olive oil, and set the cooker at high pressure for 20 minutes.
2. Toss pork shoulder with salt & pepper. In a large skillet, heat olive oil over medium heat. Lightly brown the pork in small batches, allowing some of the fat to render. Transfer the pork to a plate, and discard any excess oil, leaving just enough in the pan to saute the onions.
3. Add onions and cook 5 minutes until just beginning to soften. Add garlic, chili powder and cumin, and cook, stirring until the garlic is fragrant. Add the remaining stock and bring the mixture to a boil.
4. Transfer the onion-stock mixture to the pot of the multi cooker. Add the pork and any accumulated juices, the roasted green chiles, bay leaves and oregano. If necessary, add water to cover the ingredients by 1 inch.
5. Cook at high pressure for 40 minutes. Stop the cooking cycle and allow the pressure to release naturally. Season to taste with salt and pepper if desired.
6. Rest with the heat off for at least 20 minutes to allow the meat to relax and the flavors to meld. As with all stews, the flavors will be even better the next day. Serve with garnishes as directed