Mexican Quick Posole--- World of Foods

2 lb.Pork loin, cut into ½” cubes,

2 tbsp vegetable oil, divided

1 onion, chopped

3 cloves garlic, minced

3 cups chicken broth  
2 15 oz cans red enchilada sauce

2 tsp dried oregano

½ tsp cumin

1/2 tsp salt

2 15 oz cans white hominy, rinsed and drained

¼ c cilantro

Cube pork. Mince garlic and chop onion.  
Heat 2 tbsp oil in large heavy stock pot. Brown meat along with garlic and onion.

Add chicken broth and enchilada sauce. Add oregano, cumin and salt.

Let simmer for 1-2 hours until meat is tender. Remove from pot and shred with a fork, return meat to pot, add hominy. Simmer for another 15 min. Serve with sliced radish, lime wedges, cilantro, tortilla chips and cabbage

Day 1

1. Cube pork
2. Chop onion
3. Mince garlic
4. Brown Meat
5. Add garlic and onions and sauté
6. Add chicken broth and enchilada sauce, seasonings.
7. Let simmer and set timer for 90 min
8. If there is time, slice radishes, lime wedges and cilantro for next day
9. Clean up

Day 2:

1. Begin reheating soup
2. Scoop meat out.
3. Drain and rinse hominy, add to soup.
4. Shred meat while hominy is heating in the soup. Add meat back to soup
5. Set out garnishes
6. Prepare to “present” to the class
7. Get sudsy water set so clean up goes quickly after tasting