



Jer's Easy Posole

What you'll need:

- 1 lb bag frozen hominy
- 1 container Bueno Red Chile (I use HOT but MILD or MEDIUM are also available.)
- 1 package pork loin
- 1/4 c chicken bouillon powder (I use Knorr "Caldo con Sabor de Pollo")
- 1T cooking oil (I used a garlic infused oil.)



Let's get cookin'!

Prepare hominy by boiling on stove top until kernals pop, about 2 hours. Add water as necessary. Add chicken bouillon any time after water reaches a boil. Once hominy has began to puff out, transfer to crockpot. Stir in thawed Bueno Red Chile, cook on high. (Add more water if necessary.)

Meanwhile, chop pork loin into bite-sized cubes. Cook in 1T oil on stove top until no longer pink. Add cooked pork to crockpot and continue to cook on high heat. This isn't science, I usually leave it in the crockpot over night 8-12 hours because I really like it to marinate. If you cook the pork all the way through before adding, it could be eaten immediately.

Jer's Easy Posole

