

Pork Posole Rojo



Ingredients:

6 cups vegetable broth
5 links cooked andouille sausage links, thinly sliced
3 lb. bone-in pork shoulder roast
3 bay leaves
3 cloves garlic, finely chopped
3 green onions, thinly sliced
2 medium yellow onions, finely chopped
2 jalapeno peppers, seeded and diced
2 cups red, yellow and orange bell pepper, finely chopped
2 cups green cabbage, finely chopped
2 cups crushed tomatoes
1 cup chopped cilantro, divided
1 cup canned hominy, rinsed
1 cup chickpeas, rinsed
1/4 cup dry white wine
2 tablespoons olive oil
2 tablespoons chopped chiles in adobo sauce
2 tablespoons chili powder
2 tablespoons ground cumin
Kosher salt
Freshly ground black pepper

Directions:

- 1) Break the pork shoulder down, cutting the meat into 1-inch pieces. Place the bone in the slow cooker pot and season the meat with salt and pepper.
- 2) Heat 1 tablespoon of the olive oil in a large pan over medium-high heat and brown the sausage on both sides. Transfer the sausage to the slow cooker with a slotted spoon.
- 3) Heat the remaining tablespoon of the olive oil in the same pan and brown the pork shoulder on all sides. Transfer the pork to the slow cooker with the sausage.
- 4) You should have some fat from the sausage and the pork remaining in the pan; however if not, you can add more olive oil here. Drop the heat of the pan to medium and add the garlic, green onions, yellow onions, jalapenos, bell peppers, and cabbage, and cook them for about 8 to 10 minutes until softened. De-glaze the pan with the wine, scraping up all the browned bits on the bottom of the pan. Transfer the vegetables to the slow cooker.
- 5) Add the hominy, chickpeas, crushed tomatoes, half of the cilantro and bay leaves to the slow cooker, followed by the chilies in adobo sauce and the remaining spices. Stir the mixture to incorporate all ingredients, then cover the slower cooker and set to low temperature. Cook 6 to 8 hours until pork is tender.
- 6) To serve, discard the bay leaves and the pork bone, and spoon the posole into deep soup bowls. Garnish with fresh chopped cilantro.