



Recipes

MISSIONFOODSERVICE.COM



Pozole (Pork & Hominy Soup)

Serves 12

Ingredients:

8 cups (2½ lb.) Pork Neck Bones
2 cups (¾ lb.) Pork Loin Back Ribs
8 cups (10 lb.) Pork Shoulder Butt Roast
8 qts. Water
1 medium Chopped Onion
2 Tbsp. (½ oz.) Chopped Garlic
4 29 oz. cans Hominy , well drained
1 oz. package Guajillo Chile , stems and seeds removed
1 Tbsp. Oregano
1 tsp. Ground Cumin
3 Tbsp. Salt
Sliced Lettuce , for garnish
Chopped Onion , for garnish
Oregano , for garnish
Mission® Pre-cut Unfried Yellow Corn Tortilla Chips (10854)

Directions:

1. Remove excess fat from the pork and cut into large chunks. Place in a large stockpot and cover with water. Add onion and half of the garlic to pot and cook over medium heat. Remove foam from the soup as it cooks. Continue cooking over medium heat until meat is almost tender, about 3 hours.
2. Rinse the hominy and place in pot, stirring occasionally. Remove 2 cups broth from the pot and place in a small saucepan. Add guajillo chiles and cook for 20 minutes over medium heat until soft. Transfer chiles to a blender, add oregano, cumin, remaining garlic and puree. Add to the soup and season with salt. Continue cooking until meat is very tender, about 1 additional hour.
3. To serve, garnish with lettuce, onion and oregano and serve with warm Mission® Corn Tortillas.