



bit spicy

Pork and Hominy Soup - Pozole

This is real Mexican food. Hominy is available online if you can't find it locally - naturally processed corn kernels, somewhere between sweetcorn and popcorn in flavour but with a firm texture. Make sure you add all the extra toppings as they really make a difference. Our [chipotle salsa](#) works well here. The cheese is our addition, however! **serves 4**

- 800g pork shoulder steaks
 - 1 onion, peeled and quartered
 - 2 cloves garlic
 - 1 carrot
 - 2 sticks celery
 - 1 tsp white vinegar
 - 1 litre water
 - 2 tbsp tomato puree mixed with 150ml hot water
 - 1 tbsp chopped chilli in adobo sauce or 1 tbsp chipotle chilli sauce or 1 tbsp our chipotle salsa
 - 1 tsp oregano
 - 400g hominy (or mix in some sweetcorn for extra texture & colour)
 - to serve: chopped spring onions, sliced radishes, grated cheese, tortilla chips, mild fresh chillies, extra chilli sauce
1. Place the pork in a large pan with the vegetables, water and vinegar. Bring to the boil, then simmer for a couple of hours until the meat is really tender.
 2. Leave to cool, then skim off the fat and tear the meat into small pieces.
 3. Add the tomato, hominy, oregano and chilli sauce, bring to the boil again and simmer for about an hour. Season to taste.
 4. Serve hot with our suggestions.

[Mexican, Recipesoup, p](#)