



Pozole – An Easy Recipe for a Mexican Food Favorite!

Pozole (often spelled “Posole” in English) is one of the most popular traditional Mexican foods. You’ll always find it served on holidays and special occasions. Restaurants in Ixtapa Zihuatanejo serve Pozole every Thursday. Pozole is a slow-cooked pork stew, made with hominy (corn) and herbs, and served in a bowl covered with onions, chilies, radishes and avocados. Simple delicious! Here is a simple recipe for people around the world to try at home, using pork tenderloin.

The traditional way of preparing this dish is with a pork head in a big pot on an outdoor wood fire. Depending on where you live in the world, gather wood and light a fire, or turn on the stove, and then prepare for a marvelous treat to be shared by all.

Prep Time: 20 Minutes
Cook Time: 4 Hours
Ready In: 4 Hours 20 Minutes
Servings: 10

Ingredients:

1/2 pound pork stew meat or tenderloin, cut into 1-inch pieces
1 cup water or more as needed to cover
1 tablespoon vegetable oil, or as needed
1 green bell pepper, coarsely chopped
1 red bell pepper, coarsely chopped
1 tablespoon diced green chili peppers or a can of green chili peppers, undrained
1 (15.5 ounce) can white hominy, undrained
1 (15.5 ounce) can yellow hominy, undrained
1 onion, finely chopped
2 cloves garlic, minced
2 cubes beef bouillon
2 (10 ounce) cans diced tomatoes, or dice tomatoes yourself
1 tablespoon ground cumin
1 teaspoon ground red pepper
1 teaspoon ground black pepper

Directions:

1. Pour water into slow cooker or a big pot. If using a slow cooker, set it on High to preheat. Heat the water if using a stew pot.

2. Heat the vegetable oil in a large skillet over medium heat, and brown the pork on all sides, stirring occasionally, about 10 minutes. Place the browned pork into the hot water in the pot or slow cooker, leaving oil in the skillet. Cook and stir the green and red bell peppers, onion, and garlic in the hot skillet over medium-low heat until the onion is translucent, about 5 minutes. Transfer the vegetables into the slow cooker or pot. Drop in the bouillon cubes. Add water if necessary to barely cover the ingredients, set the cooker to Medium or use a low flame. Cook until the vegetables are tender, about 1 1/2 to 2 hours.
3. Pour in the diced tomatoes with chilies, and stir to combine. Cook for 1 more hour; stir in the hominy with liquid, cumin, red pepper, and black pepper, and cook 1 additional hour.

Serve hot with a platter of chopped onions, hot chilies, radishes and lime wedges to be used as toppings.