

Savory Soup

Pozole/Posole



Ready in 3 hours. Prep time 30 minutes,

Simmer time 2 ½ hours

Serves 6-8 people

Ingredients

- 2 ½ lbs. smoked ham shank
- 12 cups of water
- 4 cup of chicken broth
- 2-3 bay leaves
- 1 heaping tsp ground cumin
- 1 Tbsp oregano
- 1 sweet onion, chopped
- 2-3 cloves of garlic, minced
- 30 oz can hominy
- 2 cups chopped cilantro, including the stems, divided
- 1 chipotle pepper in adobo sauce blended with ¼ c water

Preparation

1. In a large pot, add shanks, and cover with water and chicken broth
2. Add bay leaves, cumin, oregano, onion, garlic, hominy, and 1 cup of cilantro.. Simmer, with lid on, for 2 - 2.5 hours or until the meat is falling off the bones
3. Add chipotle mixture. Taste and add more if you want it a little more spicy, Add a pinch of salt if needed
4. Remove meat from the pot and let cool to the point you can remove the meat from the bones without burning your fingers
5. Cut meat into bite size pieces and return to the pot.
6. Add remaining cup of cilantro and serve hot. Remove bay leaves before serving.

Tips

May be eaten with corn or flour tortillas. This is a very hearty soup and quite filling on its own. This is one of my husband's top 10 favorites.

Spiritual message from this recipe

Every ingredient is important! Just like every one of us is important. This soup would not be the same if one ingredient were left out. Remember your importance and that this world would not be the same without. You make a difference, BE A FORCE FOR GOOD and a force for God!