

Pork Posole

Ingredients

- 1 teaspoon olive oil
- 12 ounces boneless pork shoulder, trimmed and cut into 1/2-inch pieces
- 1 cup chopped onion
- 4 garlic cloves, minced
- 1 1/2 teaspoons ground cumin
- 1/2 teaspoon ground red pepper
- 1/2 cup beer
- 2 cups unsalted chicken stock (such as Swanson)
- 1/2 cup salsa verde
- 1 (28-ounce) can hominy, drained
- 1/4 cup cilantro leaves
- avocado

Preparation

Heat a Dutch oven over medium-high heat. Add oil; swirl to coat. Add pork; sauté 5 minutes, turning to brown on all sides. Remove pork from pan, reserving 1 tablespoon drippings in pan. Add onion to pan; sauté 4 minutes, stirring occasionally. Add garlic; sauté 1 minute, stirring constantly. Return pork to pan; stir in cumin and pepper. Add beer; bring to a boil. Cook until liquid almost evaporates (about 9 minutes).

Add chicken stock, salsa, and hominy; bring to a boil. Cover, reduce heat, and simmer 1 hour and 10 minutes or until pork is very tender, stirring occasionally. Ladle 1 1/3 cups soup into each of 4 bowls. Top each serving with 1 tablespoon cilantro and avocado.