

POSOLE MARCELLO

Ingredients

- 1-2 lbs. of Pork (cubed or diced) or a combination of Pork and Chicken
- 1 onion, chopped
- 2 small cans of Hominy (more if desired)
- 1 pint Bueno Red Chili, Mild (found in most grocery stores with Mexican foods)
- 2 tbsps oregano (more if desired)
- 3 oz. chicken base (be careful not to use too much, as it is salty)
- ½ gallon water
- 2 tbsps cumin
- salt and pepper to taste

Sear the meat until it is cooked enough to shred. Combine the hominy, chopped onion, red chili, oregano, chicken base, water and cumin. Season to taste. Bring to a boil, and then lower the temperature and simmer until ready to serve.

Note: A crock pot is ideal for cooking this soup as it prevents sticking. You can also add basil for a touch of Italian flavor.

This recipe serves about 6 to 10 people.