Pozole

2 ½ pounds of lean pork roast, cooked in the smoker until 144°. (Note: I usually start with a roast that weighs 3 – 3 ½ pounds before cooking.)

1 large onion

2 stalks of celery

2-3 jalapenos (depending on size)

1 poblano pepper

8 cloves of pressed garlic

1 tablespoon of olive oil

4 cups of chicken bone broth (I usually make my own, but I buy Sam’s Choice at Walmart’s if I’m out. Make sure you have bone broth, as it’s more flavorful the plain broth.)

3 cans Bushes hominy—reserve the water from one can and add to broth

2 tablespoons of chili powder

1 Tablespoon of cumin

2 Tablespoon of fresh oregano (1 Tablespoon if dried).

2 teaspoons of salt

1 teaspoon of black pepper

½ teaspoon of cayenne

8 cups of water

1 batch of cilantro

1. Smoke the pork the night before, let cool and cut into small chunks
2. Sauté onion, celery, jalapenos, poblano, garlic and all spices **except chili powder**, until onions are tender (usually 6-9 minutes)
3. Add all other ingredients, **except for cilantro.**
4. Bring to a boil, reduce heat to slow boil and cook for 40 minutes. (To avoid bad stickage, stir every ten minutes
5. Add cilantro and cook for 10 minutes
6. Serve & enjoy

Note: I use an electric smoker and apple wood. I got my smoker on sale at Lowes for $129, and it’s 8 years old. I’ve used in hundreds of times and it still works great!

I smoke my pork roast at 185° for four hours, and 205° for 3 +/- hours, until the inside temperature is 144°.