

PORK TENDERLOIN POSOLE

serves 6-8

A fast and lean version of the famous old Mexican stew typically made with pork butt. Be sure you buy the toppings ingredients because the crunch of the radishes and onions, as well as the zing of the lime, make the dish. Chop the vegetables for the stew in a food processor to speed up the process.

- 4 tablespoons olive oil, divided
- 2 medium onions, chopped
- 2 medium carrots, cut into ½ -inch pieces
- 2 celery stalks, cut into 1/2-inch pieces
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 tablespoon dried oregano
- 1 teaspoon kosher salt, divided
- ½ teaspoon freshly-ground black pepper
- ½ teaspoon crushed red pepper, divided
- 2 cloves garlic, minced
- 1 pound pork tenderloin sliced into 1-inch coins, then quarter each coin
- 15-ounce can chopped tomatoes
- 2 4-ounce cans chopped mild green chiles (or to taste)
- 4 cups low-sodium chicken broth
- 29-ounce can hominy, well-rinsed and drained
- 2 cups corn, fresh or frozen

TOPPINGS: 3 limes, cut into wedges; 1 bunch radishes sliced thinly; 1 cup chopped onions or 1 bunch green onions, sliced; 1 cup shredded lettuce, 2 sliced avocados and/or 2 cups grated sharp Cheddar or Monterey Jack or Pepper Jack cheese

1. Heat 2 tablespoons of the oil in an 8-quart stockpot over low heat. Add chopped onions, carrots, and celery and season with chili

- powder, cumin, oregano, ½ teaspoon of the kosher salt, ½ teaspoon freshly-ground black pepper, and ¼ teaspoon of the crushed red pepper. Stir well; raise heat to medium and cover. Cook about 5 minutes, stirring often; add garlic during last minute of cooking.
2. In the meantime, heat a large, deep skillet over high heat and add the other 2 tablespoons of olive oil. In a medium bowl, toss the cut-up pork tenderloin with ¼ teaspoon kosher salt and the other ¼ teaspoon of the crushed red pepper. Add the meat to the hot skillet; let meat brown on one side. Turn pieces of pork, browning on all sides. Turn heat off under the skillet and add the browned pork to the stockpot, scraping any juices and browned bits into the pot. Stir well.
 3. Pour in the tomatoes, green chiles, broth, drained hominy, and corn and stir into the pork mixture. Bring to a rolling boil. Lower heat a bit and let simmer 15 minutes or so to marry flavors and until the posole has thickened slightly. Taste and adjust seasonings. Serve hot with garnishes passed at the table.

Serve with hot tortillas or cornbread.

WINE: Malbec or Syrah

BEER: Mexican such as Corona or Dos Equis

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