

Genny and David's Pozole Verde

Ingredients

- 1 large red onion, sliced
- 5 cloves garlic, crushed
- 6-8 sprigs epazote (they sell this in the refrigerated produce section of some HEB stores, in little clear plastic pouches)
- 5 packets chicken bouillon or stock
- 3 tablespoons sea salt
- 1 large can (6lb. 9oz.) white hominy
- 1 whole chicken (bone-in), cut into large pieces
- 2 cups pumpkin seed kernels (dry roasted, unsalted)
- 12 radishes, sliced
- Avocados, cubed
- Small limes, halved
- Queso fresco, crumbled
- Dried Mexican oregano
- Corn tostadas

Directions

Fill a 16-quart stockpot halfway with water; begin to heat over high heat.

Add onion, garlic, epazote, bouillon, salt, hominy and chicken; cover and bring to a boil.

While waiting for water to boil, grate pumpkin seed kernels in blender to form a fine powder.

Once water has come to a boil, add 2 cups boiling water to blender; blend with pumpkin seed powder to form a sauce.

Add pumpkin seed sauce to pot; return to a boil.

Allow contents of pot to simmer uncovered over medium heat for additional 30 minutes, or until chicken is fully cooked.

Remove chicken pieces from pot; shred into smaller pieces by hand.

Return chicken pieces to pot; allow contents to simmer uncovered for additional 15 minutes.

Add sliced radishes and avocado cubes to each individual serving. Sprinkle with lime juice, queso fresco, and dried oregano to taste. Serve with corn tostadas.

See <http://dhfarms.com/recipes.htm> for more great recipes.