

RECIPE *Holy Moley Pork Pozole w Laurentide Pinot Gris*

INGREDIENTS

~4 lb pork shoulder/butt

dry garlic/pepper/cumin rub

~2c Laurentide Pinot Gris

2 T olive oil

1 lg onion chopped

1-2 T roasted garlic minced

16 oz verde salsa

16 oz roasted green chiles

4c chicken stock

28 oz hominy drained

1 lg bunch cilantro chopped

8 oz queso fresco crumbled

DIRECTIONS

1. Let pork rest at room temperature. Heavily season with a dry rub of garlic, pepper, cumin, and salt. Place on heavy roasting pan, fat side up. Add 1/2" wine & check hourly to maintain liquid for drippings to add to soup. Roast at 325, until internal temperature 160. Remove and cool pork and drippings separately. Best done night before.

2. Saute chopped onions in olive oil until soft, add garlic for 1 minute then add the salsa, chilies and stock. Skim fat off drippings, add drippings to soup. Bring to simmer.

3. Meanwhile chop pork into chunks trimming fat as needed.

4. Rinse and drain hominy kernels.

5. Add pork (add ~ 1/2 or all of the cubed pork as desired) and hominy. Bring back to simmer.

6. Add queso fresco and cilantro.

7. Serve w/ optional garnishes as desired and a glass of Laurentide Pinot Gris! Cheers!

Serves: 8

Optional: shredded lettuce or cabbage, sliced radishes, tortilla strips, scallions, avocados...