

## Pork Pozole

Classic Latin soup made easy with *Minor's*® Red Chile Adobo Flavor Concentrate.

Yield: 1-1/4 gallon  
Serving Size: 20 (8 oz) servings  
Prep time: 7 minutes  
Cook time: 30 minutes



### Recipe Details

Ingredient	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
White hominy, canned, drained, rinsed	29 oz	822 g	1 qt
Pulled pork or carnitas, precooked	1 lb	453 g	—
White onions, small dice	5.75 oz	160 g	1 cup
<i>Minor's</i> Red Chile Adobo Flavor Concentrate	6.25 oz	180 g	3/4 cup
<i>Minor's</i> Natural Gluten Free Chicken Base	4.5 oz	126 g	1/4 cup + 3 Tbsp

### Preparation Steps

1. In a soup pot, combine the water, hominy, pork, onions, Red Chile Adobo Flavor Concentrate and Chicken Base. Bring to a simmer. Simmer over medium heat for 20–30 minutes.

### Serving Suggestions

Garnish with shredded cabbage, tortilla chips, onions, scallions, oregano, lime, avocado, jalapeño, and cilantro. This recipe can also be made with *Minor's* Pork Base.

# POZOLE

## ORDER GUIDE

## Order Guide for 50 Servings

### > Dry Goods

- € ☐ 29 oz canned white hominy
- € ☐ 1 lb brown rice
- € ☐ 1 lb crispy tortilla strips, optional
- € ☐ 1 lb pinto beans, optional

### > Produce

*\*\*be sure to ask your distributor about local seasonal produce*

- € ☐ 8 oz white onions
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 12 oz cilantro

\* corn, tomatoes, peas, olives, scallions, jicama, onions, tomatillos, avocados, limes, carrots, kale, chard, bell pepper, jalapeno pepper, zucchini, plaintains, and sweet potatoes are all vegetables that work well on this station

€

### > Protein

- ☐ 6 lbs smoked pork shoulder

### > Refrigerated

- € ☐ MINOR'S® Natural Gluten Free Chicken Base 1 tub
- € ☐ MINOR'S Red Chile Adobo Flavor Conce trate 1 tub

# POZOLE

## PREP GUIDE

**Serves: 50**

*All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.*

### > Day Before Service

- €€ ☐ Prepare Pozole recipe
- € ☐ Pull and chop 6 lbs smoked pork butt
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Reserve 1 lb crispy tortilla strip (optional)
- € ☐ Reserve 1 lb cooked pinto bean (optional)
- € ☐ Prepare 1 lb (dry weight) brown rice

### > Day of Service

- €€ ☐ Reheat broths to a minimum of 180°F
- € ☐ Chop 8 oz cilantro

### > Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (11)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (11)