

## Authentic Pozole Verde

Traditional Mexican *pozole* is a popular, classic Mexican soup or stew made with pork, hominy and spices, then topped with garnishes such as lime juice, radishes, onion, shredded cabbage and more. The word “pozilli,” from the language of the ancient Aztecs, Nahuatl, means ‘hominy’ or ‘frothy’. Created around 1325, the main ingredient in pozole is hominy, which is made from corn. It’s completely pre-Hispanic in origin and was written about by many of the Spanish conquistadors and their parties. Regardless of the tradition, it is a delicious dish that we get to enjoy at the winery! Our top notch cellar guy Lucindo’s wife Analleli, shared her recipe for pozole verde with us. This recipe has been passed down from her grandmother to her mother to her and now to us! We paired it with the 2018 Nunes Pinot Noir and oh my goodness – muy sabroso!



Serves 4-6

- 1 – 30 oz. can white hominy
- 1 whole chicken
- 3 Poblano chiles – sliced and seeds removed
- 1 bunch cilantro – roughly chopped
- 1 medium yellow onion chopped
- 1 clove garlic chopped

Place chicken in large heavy pot and cover with water. Bring to boil then reduce heat to simmer for 30-40 minutes or until no longer pink inside. When cooked, remove chicken only and add 1 can of white hominy. Softly boil the hominy and remaining chicken stock for 1 hour.

While hominy is cooking, add the seeded 3 Poblano chiles, ½ of the roughly chopped cilantro, 1 garlic clove and chopped onion to a blender. Pureé the ingredients in the blender then add to the hominy and chicken stock. Continue to softly boil for 30 minutes.

Shred the chicken off the bone then add to stock. Serve the pozole in bowls large enough to accommodate the extra fixings. We like to add chopped cabbage, onions, cilantro, radishes, avocado and tortilla chips. Top with Salsa Verde (see below) and a pinch of Mexican oregano. And of course, a large glass of the 2018 Nunes Pinot Noir makes this home-cooked specialty really sing!

### **Salsa Verde**

6 Serrano peppers - seeded  
15 Green tomatillos – husks removed  
½ bunch cilantro

Sear the peppers and tomatillos under the broiler or on a comal until tomatillos are softened – about 15 minutes. Add to blender with cilantro and salt as preferred. Purée until smooth.