

Pozole

Sauté

Manual

YIELD:

4 servings

PREP TIME:

25 minutes

COOK TIME:

1 hour

INGREDIENTS

2 tablespoons (30 ml) extra-virgin olive oil

1½ pounds (680 g) boneless pork shoulder, trimmed and cut into 3-inch (7.5 cm) pieces

1½ teaspoons dried oregano

1 teaspoon kosher salt

½ teaspoon freshly ground black pepper

4 large cloves garlic, smashed

1 to 2 jalapeños, seeded, if desired, and quartered

1 large white onion, chopped

1 pound (454 g) tomatillos, husks removed and halved

4 cups (950 ml) less-sodium chicken broth

1 bottle (12 ounces, or 355 ml) pale lager beer (such as Corona)

1 bunch fresh cilantro (including stems), divided

1 can (28 ounces, or 795 g) hominy, rinsed and drained

¼ cup (60 ml) fresh lime juice

Sliced radishes, for serving

Diced avocado, for serving

Lime wedges, for serving

1. Turn the Instant Pot® on to [Sauté]. Heat the olive oil. Season the pork with the oregano, salt, and pepper, and cook until browned, about 6 minutes. Transfer to a plate.
2. Add the garlic, jalapeño, and all but 2 tablespoons of the onion, and cook, stirring occasionally, for 3 minutes.
3. Add the tomatillos, chicken broth, beer, and one-third of the cilantro. Return the pork to the pot, nesting it in the vegetable mixture. Press [Cancel].
4. Lock the lid. Press [Manual] and cook on high pressure for 45 minutes. Use the “Quick Release” method to vent the steam, then open the lid.
5. Remove and discard the cilantro from the pot, and transfer the pork to a plate. Add all but ½ cup (8 g) of the remaining cilantro and, using a handheld immersion blender (or a regular blender), purée the soup.
6. Using 2 forks, break the pork into smaller pieces. Add the pork and hominy to the pot. Turn the pot on to [Sauté] and cook until the hominy is tender, about 3 minutes. Stir in the lime juice.
7. Divide among bowls. Top with radishes, avocado, the reserved onion, and the reserved ½ cup (8 g) cilantro (thick stems discarded). Serve with lime wedges for squeezing.

