

## White Pozole

A traditional Mexican soup with tender chicken and a kick of lime is enhanced by zesty garnishes. Have fun matching a variety of Toad Hollow wines with the fusion of flavors in this recipe.



*Texas Chef Christian Mailloux's recipes pair with the fresh wines of summer.*

## White Pozole

### INGREDIENTS

1 whole chicken  
2 limes  
3 medium onions, in 1/2" cubes  
6 cloves garlic, sliced  
2 – 25 oz. cans White Hominy, drained  
2 Tbsp ground cumin  
1 tsp crushed red pepper  
1/2 tsp ground coriander

### Garnishes:

Shaved cabbage  
Fresh cilantro leaves  
Diced jalapenos  
Lime wedges

### HOW TO MAKE IT

Place the chicken in a pot and cover with 6 quarts of water, add 2 limes, cut in half and juiced. Bring to a boil and simmer until cooked through. Remove chicken from the broth and discard the limes and allow to cool before pulling the meat off the bone.

To the broth, add the onions, garlic, hominy and spices and bring back to a simmer for 20 minutes. Add the pulled chicken meat and season with salt and pepper. Serve hot with selected garnishes.

Serves 6.

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