

# Chicken Pozole with Nixtamalized Hominy

Recipe courtesy of Romel Bruno

Serves 10-12 | 20 minutes prep (plus overnight rest) + 3 hours cook time

Rome Bruno is relatively new to Portland, but he's already putting his stamp on the local food scene. He's got a regular gig in the kitchen at Montavilla's beloved Lazy Susan, and the fried chicken pop-up he threw in our parking lot last year sold out in record time (don't worry, we're gonna do another one!). His role as a recipe developer for the New York Times has taken him across the region to visit farmers, producers, and specialty food importers, and this week, he's dropping into the Wellspend newsletter to share a recipe for Pozole Verde.

**½ pound dried white maize  
( corn kernels)**

**1 teaspoon (food grade) lye**

**4-5 cups chicken stock**

**1 pound Tomalito**

**3 whole jalapeno**

**4 cloves garlic**

**1 large white onion**

**1 large bunch cilantro**

**2 tablespoons sazón**

**3-4 cups of cooked (picked)  
chicken meat**

For Serving:

**Lime wedges**

**Picked cilantro**

**Cotjia cheese**

**Sliced cabbage**

**Step 1** In a saucepan add the dried maize, lye and enough water to cover. Mix well until the lye is completely incorporated. Set on the stove and bring to a simmer, let simmer for 30 minutes, check frequently, If the water starts to reduce at any time add more to make sure its covered. Once done, set in a heat proof container and let sit out overnight.

**Step 2** The next morning (with gloves) drain the lime/water solution from the corn, rinse vigorously under cold water. This is a very important step you want to make sure you wash off all the lye completely. You want to think of the washing process as if you were washing rice and then some, agitating it, pouring water out once fill and starting again until water runs clear. You should do this about 20 times.

**Step 3** Place the thoroughly rinsed corn into a pot with enough water to cover, bring to a simmer and let cook for about 2 hours until soft and chewy with a bit of bite to it not chalky. Let cool, store in its cooking liquid until ready to use.

**Step 4** In a large pot or dutch oven add chicken stock, tomatillos, onion, jalapeño and garlic cloves to it and bring to a simmer. Let cook for about 20 mins or until all the veggies are soft.

**Step 5** In a blender add all the veggies and sazón with enough broth to help blend it all and buzz until completely smooth. Add this back to the pot of broth, add the cooked hominy (with none of its cooking liquid) and chicken. Cook for an additional 10 mins or until everything is heated through. Serve with your choice of toppings.