

Crock Pot Pozole

1 medium chile negra -- rehydrated
2 cans 16 oz chicken broth
3/4 pound pork tenderloin
3/4 pound skinless boneless chicken breast
2 cups onion -- chopped
1 medium bay leaf
3/4 tablespoon mexican oregano
3/4 tablespoon ground cumin
1 1/2 teaspoons garlic -- crushed
1 can 4oz green chiles
1 can 14 1/2 oz can beef broth
1 can 15 oz white pozole
2 cans 15 oz yellow pozole

Puree the rehydrated chile with one can of chicken broth. Scrape into 5 qt crock pot and add remaining ingredients. Cover and cook on low 6-7 hours or high 4-5 hours.

Note: To hydrate the chile bring a pot of water, just enough to cover the chile, to boil. Place the chile in the water, place the lid on top and remove from burner. Allow the chile to steep for 30-45 minutes. It'll make your kitchen smell good!