

rwv pozole

1 tube Gimme Lean. sausage style
2 cloves garlic
2 tsp olive oil
2 cans chili beans (hot)
3 cans hominy (white not golden)
2 fresh green chilies - chopped (or 1 can store bought)
1 jalapeño - chopped (or 1 can store bought)
1/2 vidalia onion – chopped
4 stewed tomatoes (or 2 cans store bought)
1 cup No-Chicken Stock (or veggie stock)
1 medium handful of cumin (or to taste)
1 medium handful of chili powder (or to taste)
2 tbsp cayenne pepper (or to taste)
1 whole lime – squeezed
salt and pepper to taste

in a frying pan toss together the olive oil, garlic and the gimme lean sausage. fry that up until it's nice and crispy golden brown. move to the side.

while the sausage is frying up, take a stockpot and throw together the chili beans, hominy, stewed tomatoes, green chilies, jalapeños all of your spices and let simmer for 1/2 hour. now you can add all of your sausage and the no-chicken stock as you see fit to help balance out the spices. Squeeze in your lime juice and salt and pepper to taste. Cook for another 15-20 minutes.

Spoon into a bowl, add a spoonful of vegan sour cream and a wedge of avocado. You can serve this with chips or fresh tortillas and a cold beer.

A HINT:

as with all stockpot dishes such as pozole, chili, etc. the longer it cooks and then sits, the better it tastes. it needs the time to let all of the flavors come together.

enjoy!