Posole

Ingredients

8 clv Garlic (minced)
1 lb Pork Country Ribs (boneless, cut into 1-inch cubes)
1 Onion (chopped)
1/2 t Ground Black Pepper
3 T Chili Powder
1 t Dried Oregano
29 oz Hominy (rinsed and drained)
2 Jalapeno (seeds removed, chopped)
1 t Chicken Bouillon Powder
1 1/2 T Ground Cumin
2 T Vegetable Oil
1/2 t Cayenne
2 T Kosher Salt
9 c Water
4 oz Green Chilies (canned)

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Instructions

1.Place the meat in a Instant Pot insert and cover with 7 cups water and salt. Add 1/2 chopped onion, the 4 cloves minced garlic, pepper, cumin, and oregano. Add pot into Instant Pot and place the lid on the top and seal the toggle switch. Press manual (high) then set time to 15 minutes. When cooking time is complete, do a quick release and remove the lid when the pin drops. Empty contents into another container.
2.In your Instant Pot hit the saute button then add oil then add the remaining chopped onion, minced garlic, and jalapeÃ±o, stir until translucent. Add the cayenne and chili powder, stir for a minute.
3.Stir in the hominy, pork broth, pork, chicken bouillon, 2 cups water, and green chilies.
4.Place the lid on the top and seal the toggle switch. Press manual (high) then set time to 15 minutes. When cooking time is complete, do a quick release and remove the lid when the pin drops.
5.Skim oil from the stew, taste for salt, and serve in soup bowls. Serve with lime wedges, chopped cilantro, sliced radishes, shredded cabbage and tortillas.