

Vegan Posole with Tempeh and Mushrooms

Ingredients

- 8-ounces dried hominy
- Olive or vegetable oil, for sautéing
- 12-ounce mixed mushrooms
- 1 large onion, divided
- 1 14 ounce can diced fire-roasted tomatoes
- 3 dried whole cloves
- 1 bay leaf
- 1 tbsp + 1 tsp soy sauce, divided
- 4 dried New Mexico chilies
- 3 cloves of garlic
- 1 tsp. ground cumin
- 2 tsp. dried oregano
- 8-ounce package of tempeh
- Salt, to taste
- ½ a small head of cabbage, sliced finely
- Bunch of cilantro (or parsley), chopped
- 2 limes, sliced
- 1-2 avocados, sliced and covered with lime juice to prevent oxidizing
- Small bunch of radishes, sliced

Steps

1. Soak the hominy in water over night, at least 6 hours. Before cooking, drain the water from the corn.
2. Wash and chop the mushrooms, and ¼ of the large onion. Add some oil to the pot, and sauté the onion and mushrooms until softened slightly. Add the canned tomatoes and simmer for another minute, before adding the cloves, bay leaf, and drained hominy. Stir well to coat the hominy in flavor, and then add 6 cups of water (or vegetable stock, if preferred) and 1 tsp. soy sauce. Bring up to a boil, reduce to a simmer, and allow to cook for 1-2 hours, until the hominy is fully cooked.
3. In a large skillet, or over an open flame, toast your dried chilies until slightly blackened (if using an open flame, make sure not to let them completely burn). Remove the stems and seeds, and set aside. Bring 2 ½ cups of water to a boil and turn off the heat. Add chilies, ½ onion, roughly chopped, and garlic to the water. Let sit for 15 minutes. Place the chilies, onion, garlic, and 1 ½ cups of the soaking



liquid in a blender, along with the cumin and oregano. Blend well, until fairly smooth. Pour through a fine mesh strainer, using a spoon to force as much of the flavorful liquid as possible through the strainer. Add to the chili liquid to the simmering hominy.

4. Chop your tempeh into small cubes, place in a container and top with the remaining tablespoon of soy sauce. Let sit, tossing once or twice, for about 10 minutes, or until most of the soy sauce has been absorbed. Heat a small skillet, and cook the tempeh, stirring occasionally, until it has developed some color. Remove from the heat and place in a small bowl.

5. Prep the rest of your veggies at this time- finely chop your cabbage, the remaining $\frac{1}{4}$ of onion, the cilantro, slice the radishes and avocado, and chop the limes into sections.

6. Once the hominy is well cooked (it should have just a little bite to it, and no chalkiness), season with salt to taste and serve the posole warm. Start with some of the soup, and let everyone fix their bowl with the tempeh and freshly chopped vegetables. Squeeze on lime juice as desired, and enjoy.