

Ingredient List for Meatless Monday: Vegan Posole

Jamaican Mule

This serves 2, but plan for more!

- 2 Old Fashioned glasses with crushed ice
- 1 can Q Hibiscus Ginger Beer
- 2 shots Silver Tequila
- 1 lime
- Grand Marnier or Cointreau float (optional)



Hearts of Palm 'Ceviche'

"Cheater cheater!"

- 1 - 14-16 oz jar Hearts of Palm
- 1 pint Pico de Gallo salsa (or your own favorite salsa)
- 1 lime, zested then juiced
- Tortilla chips for scooping



Any of the following make great additions. Get creative!

- Diced avocado
- Chopped cucumber
- Diced fresh jalapeno or garlic
- Thinly sliced red onion or green onions
- Fresh cilantro

Vegan Posole (aka Alvarado's One Pot Wonder)

A variety of dried chile peppers is what really makes the dish. If you can make tea, you can make this! If you have a blender.

- 1 medium yellow onion, diced
- 1 large carrot, diced (about 1 cup)
- Canola oil
- 3 each of Chile De Arbol, Chile Mulato, and Chile Guajillo (see photos)
Although if you can't find Mulato or Guajillo peppers, Pasilla-Ancho and Puya are close substitutes.
- 1-2 bunches scallions (reserve half for topping)
- 1 each zucchini and yellow summer squash
- 1 large red bell pepper
- 2 cloves garlic, minced
- 1 - 7 oz can diced mild green chili, drained
- 2 - 25 oz cans white hominy, drained and rinsed
- 2 Tbsp tomato paste
- 2 Tbsp agave
- 2 qts vegetable broth (or 2 Tbsp 'Better Than Bouillon' veggie base with 2 qt hot water)
- 1/2 tsp each dried oregano, ground cumin, ground coriander
- Salt, pepper, soy sauce



Suggested toppings, to taste:

- Hot sauce or red chili flakes for more heat
- Quartered limes
- Sliced radishes
- Diced white or green onion
- Cilantro
- Shredded cabbage
- Menudo seasoning



Serve with bread rolls, or corn or flour tortillas.

DRIED CHILES



GUAJILLO
(MILD)



MULATO
(MILD, MUCH LIKE ANCHO)



DE ÁRBOL
(VERY HOT)

Join our virtual cooking class on April 26 at 6 pm for step-by-step directions by chef Michael Alvarado!