

GREEN CRAB POZOLE

by Matt Louis

Chef/Owner Moxy and Franklin Oyster House, Portsmouth, NH

Ingredients

- 1 small onion, diced
- 1 yellow and 1 red bell pepper, diced
- 4 oz hominy
- 1 ½ qts green crab stock
- ½ tbs cumin
- ½ tbs smoked paprika
- Salt and pepper to taste
- ½ bushel cilantro
- 3 red radishes, shaved
- 4 oz Napa cabbage, shredded

Directions

- Sweat onions and peppers over medium heat with a little canola oil until soft. Add hominy and spices and toast gently.
- Add green crab broth and season to taste.
- Split between bowls and garnish with cilantro, radish, and cabbage.

PREPARATION: 10 MIN

COOKING: 10 MIN

READY IN: 20 MIN