



Austen, Stephanie, Bobby, Avery and Kennedy

Green Chile Hominy

Lindsey Pilarczyk

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| 1 cup chopped onion, sautéed | 10 slices bacon, fried crisp and |
| 4 (15 oz.) cans white hominy, | chopped, drippings |
| drained and reserved | reserved |
| ½ cup hominy liquid | 1 cup chopped green chiles |
| 1 Tbsp. juice from pickled | 1-2 pickled jalapeños, seeded |
| jalapeños | and chopped (optional) |
| ½ lb. Cheddar cheese, grated | |

Sauté onions in a little of the bacon drippings and set aside. Heat the hominy in a separate sauté pan, stirring often. When heated thoroughly, add the hominy liquid and jalapeño juice, bringing back to high temperature. Add $\frac{3}{4}$ of the cheese.

When the cheese melts, add half the peppers and bacon, and all the onion. Put into 9x13-inch baking pan and sprinkle remaining cheese, bacon, and peppers on top. (At this point, it can be refrigerated or even frozen, if you want to make it in advance.) Bake at 325° until cheese on top melts, about 15 minutes.