

*Marshall's*  
**HAUTE SAUCE**

**Green Chili Posole**

1 lb. Pork Loin  
2 c. LOC (Liquid of Choice)  
1 c. Serrano Ginger Lemon Grass Sauce  
1 c. Roasted Green Chiles  
1 c. Fresh Tomatoes  
1 Large (29 oz.) Can Hominy  
1 can (15 oz.) tomato sauce  
1 Tbs. Mexican Oregano  
Salt and Pepper, to taste

1. Turn on crock pot.
2. Place LOC stock into pot.
3. Sprinkle pork loin with salt, pepper, and oregano.
4. Cover pork with Serrano Sauce, Green Chilies, Tomatoes, Hominy, and tomato sauce.
5. Cook for 4 hours on high.
6. Shred pork with two forks.

Order more at [www.marshallshautesauce.com](http://www.marshallshautesauce.com)