

Chickasaw

ANNUAL MEETING & FESTIVAL

PASHOFA

INGREDIENTS:

- 3 pounds pashofa corn (dried hominy)
- 6 gallons water
- 6 pounds fresh pork

INSTRUCTIONS:

Clean the hominy in a shallow tub to remove any dry twigs. It is best to cook pashofa outdoors in a large pot. Bring water to a brisk boil over a steady fire; add corn and let the fire burn slowly all around the pot. Stir constantly with a long wooden spoon to keep it from scorching. When corn is about half done (not completely soft), add meat cut in 3-inch chunks. Cook until meat is tender and soup is thick. Add no salt while cooking. Cooking time is about four hours. Add salt to taste when served.

CROCKPOT PASHOFA

INGREDIENTS:

- 2 cups pashofa corn (dried hominy)
- Water, 6-8 cups
- 2 pounds pork, cut into 1-inch pieces

INSTRUCTIONS:

Clean the hominy in a shallow tub to remove any dry twigs. Soak the hominy for at least 4-6 hours. Add hominy and pork to the roaster and cover with water 3-4 inches above the corn. Add no salt while cooking. Cover and cook on medium until about half done (2-3 hours). Then turn down to low for another 4-6 hours to finish cooking. Add salt to taste when served.