

Menudo

Ingredients

- Water
- California Or New Mexico Chili Powder
- Hominy A Huge Can Or 2 (Restaurant Size)
- Beef Tripe Lbs.
- Cilantro
- Lemons
- Onions

Directions

Wash well and chunk up the tripe.

Boil it a 1/2 hour and skim the surface.

Boil it 4 hours or so (Don't let the tripe get mushy!).

Either make your own hominy or get a huge can. Add it the last hour or so.

Get a saucepan and put it on the stove and turn it on high. Put the chili power in it (4 to 10 oz) and lightly scorch it. Add it to the menudo and boil together, throw in some onions and cilantro the last 15 minutes or so.

Note: Serve with warm tortillas, sliced lemons and fresh cilantro.