

# Our State eats

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## Skillet-Fried Sausage & Hominy

*Yield: 4 to 6 servings.*

- 2** tablespoons unsalted butter, cold
- 1** large sweet onion, chopped
- 2** cloves garlic, crushed
- ¼** teaspoon ground chili powder or chipotle powder
- Salt to taste**
- 1** pound ground sausage, cooked and drained
- 1** (15½-ounce) can white hominy, drained
- ¼** cup whole milk
- 4** large eggs
- 2** teaspoons fresh cilantro, finely chopped
- Pepper to taste**
- Hot sauce (optional)**

In a large sauté pan, melt the butter over medium heat. Add the chopped onions, crushed garlic, chili powder, and salt. Sauté until the onions are soft, about 5 minutes.

Add the cooked sausage and hominy. Stir and cook for another 2 minutes. Stir in the milk and cook until the milk is almost absorbed by the hominy.

Whisk the eggs and add them to the sausage and hominy mixture. Stir and cook on low heat for an additional 3 to 5 minutes. Stir in the cilantro and add additional salt, pepper, and hot sauce if needed.



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