

Tanshpashofa
Chickasaw Nation

Ingredients

1.5-2.5 cups dry pashofa corn
1 to 3 lb. pork loin roast (or other bone-in pork you like)
3 tbsp. vegetable oil (I use
Salt and pepper to taste
Water



Directions

You will need a large sauce pan or pot, large skillet, and a large crock pot (if you are taking it somewhere) or you can use a large cooking pot if you are just doing it at home.

Pick through your dry cracked corn to get out miscellaneous bits and yellow kernels. Rinse off all powdery substance and floating hulls in a strainer or the saucepan with cold water. Soak the corn in cold water, rinsing every two hours or as often as you can get to it. Soak the corn at least 4 hours. Rinse it one more time and add water 3 times the volume of corn. Do not add salt to the corn! That makes it stick to your pan badly.

Bring the corn to a boil with the lid on the pan, turn the heat to a low simmer and tip the lid to let steam escape for the first 15 minutes. Simmer the corn at least 8 hours. Stir about every 2 hours to see if it is sticking. After you have simmered the corn about 2 hours, start the pork. Let the pork sit out until the chill is off. Cut palm-sized meat portions away from the bone until you have one large bone piece and all the rest is cut up. Salt and pepper the meat.

Heat a large skillet on "High," add oil. Place bone piece in center of pan with all other pork around it. Put the lid on as best you can. I use a lid and a spatter guard kind of tilted across the big bone in the center of my pan. Brown the pork on high, turning all pieces to get all sides brown, then turn the heat to "Medium" to cook until the juices are no longer red. You can salt and pepper it all again at this point. Place the browned pork in either the crock pot or the large cooking pot (not in the corn). Put 2 cups water in the skillet and work the leavings and juices up off the bottom. Pour this juice over the pork. Do this twice or until the juice in the pot comes almost to the top of the pork pieces. Cover the pork and simmer for at least 6 hours, until it is falling apart and you can pick the clean bones out with tongs.

At least 2 hours before serving, combine the cooked corn and pork in either your crock pot or cooking pot. Stir and simmer together until serving time. It is best served with fry bread.