

Posole

(poh-SO-lee)

Posole or Pozole is a spicy corn stew traditionally made with pork. New Mexicans have been enjoying posole for centuries. Posole is a ceremonial dish for celebrating life's blessings. Traditional posole is made with large kernel white corn that has been soaked in a solution of lime and then is dehydrated. Hominy is often used as a substitution for true posole.

Ingredients:

- 1 pound of posole corn or hominy
- 1 medium to large onion chopped
- 2 cloves garlic minced
- 10 cups water
- 1/4 teaspoon oregano
- 1 pound pork loin, bite-sized
- 2 cups red or green chile
- 1 teaspoon salt



Directions:

Rinse posole corn until water runs clear; drain. Place posole corn, pork and 10 cups water in large stewing pot. Bring to a boil on high heat. Reduce heat to low and simmer for 3 hours. Add remaining ingredients and additional water if needed and continue to simmer for another 2 hours or until posole corn kernels open and are soft but not falling apart.

Makes 8-12 cups

Recipe courtesy of Marie Coleman, Casa de Ruiz - Church Street Cafe www.churchstreetcafe.com