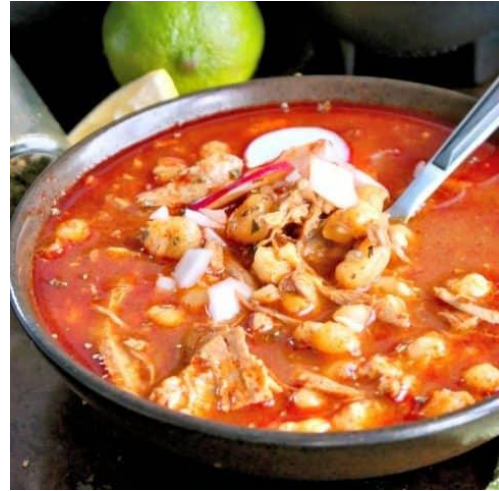


## Red Chile Posole from the Red Chile Bible

### Ingredients

- 2 lbs. fresh pork shoulder cut into 1-inch chunks
- ½ cup each chopped onion, carrot and celery
- 3 sprigs each fresh parsley and oregano
- 3 garlic cloves
- 1 bay leaf
- 6 peppercorns
- 1 lb. dry posole (about 2 ½ cups)
- 4 Tbs. lard or bacon fat (or vegetable oil)
- 2 medium onions, diced
- 3 or 4 garlic cloves, minced
- 2 tsp. cumin seeds, toasted and ground
- 1 tsp. each ground cloves and dried oregano
- 4 New Mexico dried red chiles, stemmed, seeded, and diced
- Salt and freshly ground pepper, to taste



Put the pork in a heavy pot with the onion, carrot, celery, parsley, oregano, garlic, bay leaf, and peppercorns and cover with fresh cold water. Bring to a simmer and cook on low heat for 1 ½ hours, skimming occasionally, then allow the meat to cool in the broth. Drain the pork and set aside, reserving the broth. Wash and drain the dry posole, put it in a large pot, and cover with water by several inches. Bring the posole to a boil, and cook gently for 2 to 3 hours (adding water as necessary to keep the posole covered) until the kernels have softened. Drain the posole thoroughly and set aside.

In a large, heavy pot heat the lard or oil until hot and sauté the diced onion until it is wilted. Toss in the minced garlic and sauté another minute or two. Mix the cumin, cloves, oregano, and crushed chile pods into the onions. Add tomato, pork, posole, and pork broth and bring the stew to a simmer. Partially cover and simmer on very low heat for 1 to 2 hours, stirring occasionally. Add more water, if necessary, so there's plenty of broth. After the first hour, taste for seasoning and add salt and pepper to taste. Serves 10 to 12.

For more info on tamales, a recipe and short video: <https://newmexiconomad.com/tamales/>