



Red Chile Posole *(like Grandma Soue's)*



This recipe is from our Food Services Director Karen Price-Coberly's grandmother, who traveled thirty miles each way to cook for and watch over her grandchildren every day. Is it any wonder that Karen grew up to become a chef!

Ingredients

- 5 - 6 pounds pork, ground beef, or chicken (cut in large chunks)
- 1 Tbs garlic (chopped)
- 1 cup onion (chopped)
- 1 tsp salt
- 1 16 oz bag of crushed red chile pods
- 1 Gallon broth or water
- 5 Tbs New Mexico red chile powder
- 1 Tbs garlic powder
- 1½ cups broth or water
- 2 24 oz cans of drained hominy

Directions

- Sauté garlic and onion with salt; add meat until browned.
- Boil crushed red chile in one gallon of water or broth. When done, use blender to form a sauce.
- In a bowl, mix red chile powder, garlic powder and 1½ cups broth or water to form a roux.
- Mix meat mixture, hominy, and boiled chile pods in a soup pot and bring to a boil. Add water or broth as needed.
- Turn heat down, mix in the red chile roux to thicken, and allow to cook on low heat until meat is tender.