



## HOLY POSOLE!

Brrr...There's nothing like cozying-up to a bowl of steaming hot posole stew during New Mexico's chilly winter evenings. Posole not only refers to a type of stew, but also to corn, which is prepared by soaking the hard husks in powdered lime and water, which removes the tough outer skin. After several hours of soaking, the corn kernels swell. The remaining liquid is then left to evaporate and the kernels to dry. This process was most likely started by the early Meso-American cultures that passed the tradition on to the Pueblo Indians in New Mexico.

Posole stew, eaten during the holiday season, is said to bring good luck. This ceremonial dish usually includes pork and chiles. The stew is so delicious that you won't want to miss a drop. Use warm corn tortillas to mop your bowl clean.



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(Serves 4-6)

**8 ounces dry posole**  
**10-12 dried hot chile pods**  
**1½ pounds lean pork cubes**  
**2 tablespoons olive oil**  
**1 medium white onion, chopped**  
**1 clove garlic, minced**  
**1 teaspoon dried Mexican oregano**  
**Salt to taste**

### Garnish:

**Lime, chicharrones,  
minced onion**

### To Prepare:

1. Put the posole in a large pot and cover with water about two inches above the posole. Soak the posole overnight. Drain. Set aside.
2. Snap off the stems of each chile pod to remove the seeds and veins. Place in a medium-size pot and cover the pods with water. Gently boil until the pods become limp. Allow to cool. Place in a food processor with a splash or two of the chile juice and blend into a paste. (Add more chile juice, if necessary.) Set aside.
3. Brown the pork in olive oil. Remove from heat. Put the pork into a large pot or Dutch oven and cover with water. Add oregano, garlic, onion, and salt. Bring to a boil. Reduce heat and simmer until meat is tender, about 20 minutes. Add the chile paste and posole and cook an additional 15 to 20 minutes or until the mixture comes to rolling boil.
4. Put the posole stew in bowls and garnish with minced onion, sprinkles of Mexican oregano, fried pork skins (chicharrones) and a twist of lime. Serve with warm corn tortillas and a favorite libation.