

# Posole (Hominy Stew)

Yield: 8-12 servings

Cooking Time: 6-7 hours\*

Temperature: High, Medium. Low

Freezes Well

## Ingredients

1 pound prepared posole corn\*\*, rinsed well  
1 medium onion, chopped  
2 cloves garlic, minced  
10 cups water  
1/4 teaspoon oregano  
1 pound pork or beef roast  
1 teaspoon ground comino  
5 cups water, approximately  
3-6 dried red chile pods, rinsed and crumbled  
2 tablespoons salt

## Directions

1. Place posole and 10 cups water in large stewing pot. Bring mixture to a boil at high heat.
2. Reduce heat to low and simmer posole for 5 hours.
3. Approximately 1 hour before the completion of the simmering time, brown the pork in a large, heavy skillet on medium heat.
4. Add the pork to the stewing pot with 5 cups of water and continue to cook on low heat until tender.
5. Add the remaining ingredients to posole and simmer for an additional 1-2 hours. Adjust seasonings to suit taste.

\* Posole may be cooked in a pressure cooker for 45 minutes at 15 pounds pressure.

\*\* Posole corn is marketed dry or prepared.

\*\* Varied amounts may be used.