

TXMoMe Posole Recipe

Posole is a flavorful pork stew that is a fall favorite anytime the weather cools off and pork prices are at their lowest. Posole is basically menudo with pork instead of tripe. Don't let that scare you. I love either. As an added bonus legend has it, that this dish will not only cure the worst hangovers but will actually prevent them. I can testify to that. There are recipes out there that use Ancho Chilis , boiled, blended, etc. but that is a lot of work, but knock yourself out.

Ingredients Needed

4-6 lb Boneless Pork Butt Roast

64 oz Chicken Broth (Low Sodium option is fine)

2-3 30 oz cans of White(privilege)Hominy, drained and rinsed

1 Packet of Fiesta Brand Menudo Spice Mix

1-2 cans of Hatch Brand RED Enchilada Sauce

1 onion diced

6 cloves garlic roughly diced

1-2 tbsp of Mexican Oregano (be cautious, it has a robust flavor)

Salt to taste

I usually have my butcher cut the roast(s) into manageable chunks and then I cut them into roughly 2x2 inch pieces just like regular stew meat. I trim excess fat but leave a little for flavor.

In a large stock pot, brown the pork in batches until lightly browned on all sides. Set aside browned meat in a large bowl until all the meat is ready. I will season as they cook with a little salt/pepper, or as you wish. Once the last batch is in the pot to brown, add the diced onion and garlic and let that blend in. Once the last batch is brown, add the rest of the meat from the bowl, stir and let it heat up. Don't drain the pan, let the bits and juices flavor it up.

Next, add the chicken broth. I buy boxes from the HEB and use two. I will also add two cups of water after simmering, to taste. Bring to a very light boil, reduce heat, cover and simmer for about an hour. The chicken broth gives it a rich flavor while adding a bit of water evens it up.

It's really a matter of each individual taste, keep it rich or make it less concentrated. Keep your sampling spoon at the ready.

After the hour is up, add in the entire package of Menudo Spice Mix, the oregano and hominy and 1 can of the Hatch RED Enchilada Sauce. This is my personal addition to the recipe. It keeps the bright red broth a uniform color and it also adds a bit of thickness to the broth, but not too much. The broth is the bomb on this recipe, it makes it or breaks it. Let it simmer until pork has reached your desired tenderness.

Toppings

Since the meat is so tender in this recipe and hominy is naturally soft you can add any combinations of toppings you desire that will give it texture. These are what I use and are fairly traditional:

Sliced raw cabbage

Sliced radishes

Chopped green onions/scallions

Cilantro (SOAPY!!!)

Sliced Avocado

Fresh Corn tortillas

Leftovers freeze well and last for about 4-6 months in the freezer.

Those that sampled this at the TXMoMe thought it was good. My 8 lb batch lasted an hour. Enjoy!!