



# Posole

La Comida

Serves 10-12

<b>2 lb</b>	<b>Frozen Posole, Hominy</b>
<b>8 cups</b>	<b>Chicken Stock</b>
<b>2 lbs</b>	<b>Pork Shoulder, diced</b>
<b>2 Tsb</b>	<b>Grapeseed Oil</b>
<b>1 medium</b>	<b>Onion, diced</b>
<b>4 cloves</b>	<b>Garlic, crushed</b>
<b>1 tsp</b>	<b>Dried Mexican Oregano</b>
<b>1-3 tsp</b>	<b>New Mexico Chili Powder</b>
<b>2 tsp</b>	<b>Salt</b>

Cook the Posole Hominy in 6 cups of chicken stock add Chile powder to taste; salt to taste. Let it simmer for 2-4 hours. Taste for spice as the Pork Shoulder is simmering; the posole should not be as spicy as the pork.

While the Posole is simmering move on to the pork. Sauté Pork Shoulder in the grapeseed oil. Add garlic and chili powder as it is cooking. Add 2 cups of the chicken stock; simmer for 2 hours. Saute the onions in grapeseed oil and add to the pork after the first hour.

To serve; place about 2/3 cup of posole in bowl, add 1/2 cup pork on top and serve hot.