

Recipe for posole with red and green chiles

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VALERIE RYAN FOR THE BOSTON GLOBE

Serves 6

If you like dishes extra hot, leave the veins in the red chile pods. To order New Mexican chiles, call the Chile Pepper Institute Shop (575-646-3028), or try an online site such as www.hatch-chile.com. Most sell fresh roasted green chiles that have been peeled, chopped, and frozen (shipped overnight), and red chile powder. Online sites also sell whole dried red pods and ristras.

3 dried New Mexican red chile pods, stems, veins, and seeds removed
2 tablespoons canola oil
1 boneless pork shoulder(2 pounds), cut into 1-inch cubes
1 onion, chopped
3 cloves garlic, finely chopped
2 tablespoons Mexican oregano
1 teaspoon ground cumin
1 can (28 ounces) hominy, drained
14 ounces fresh roasted green chiles, chopped
2 quarts chicken stock
Salt and black pepper, to taste
1 bunch fresh cilantro, chopped
1 bunch fresh radishes, trimmed and sliced
4 ripe avocados, halved, seeded, and chopped
2 limes, cut into wedges
1 bunch scallions, sliced

1. In a medium skillet, toast the dried chile pods, stirring constantly, for 2 minutes on a side or until fragrant; cool.

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2. In a food processor, work the pods into a coarse powder; set aside.

3. In stockpot over medium heat, heat the oil. Working in batches, brown the pork for about 8 minutes, turning the pieces. Remove from the pan. Spoon off excess fat from the pot.

4. Add the onion, cook, stirring often, for 8 minutes. Stir in the powdered red chiles, garlic, oregano, and cumin. Cook, stirring for 1 minute. Return the pork to the pot, with the hominy, green chiles, and stock. Bring to a boil, lower the heat, and cover the pot. Simmer for 3 hours or until the pork is fork tender. Taste for seasoning and add salt and pepper, if you like.

5. Serve with cilantro, radishes, avocados, limes, and scallions. *Valerie Ryan*

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