

# POSOLE

## UTENSILS:

stock pot  
blender

## INGREDIENTS:

2 cans white hominy (29 ounce cans)  
5 dried red chile pods  
1 tablespoon oregano  
2 teaspoon cilantro  
1-1/2 teaspoon salt  
2 minced cloves garlic  
water

## PREPARATION:

1. Remove stems from chile pods and shake to remove the seeds.
2. Rinse pods thoroughly in cold water.
3. Place the pods in 2 quarts cold water and bring to a boil. Remove from the heat and let soak for 1 hour.
4. Place the pods in the blender and add water to make 3 cups.
5. Blend at high speed for 2 minutes. Strain the liquid and set aside.
6. Rinse hominy and place in stock pot with 4 cups of water. Bring to low boil and add salt.
7. Add blended chile and seasonings to the hominy and simmer for at least 1 hour.
8. If you desire meat in your posole, see the "Pork For Chile" recipe. Add to simmering mixture.