

Hatch Red Chile Carne Adovada
With Sun-Dried, Posole Seasoning & Honey



THE FRESH CHILE COMPANY RECIPE

Ingredients:

- 2lbs Pork Shoulder (or Beef)
- 1 Jar Sun-Dried Red Chile Sauce (your desired heat level)
- 1 Tablespoon Posole Seasoning
- 1 Teaspoon Adobo Seasoning
- 2 Tablespoons Fresh Chile Honey
- 1 Tablespoon Apple Cider Vinegar
- 2 Tablespoon Orange Juice Concentrate
- ½ cup water

Instructions:

- Heat a deep skillet or pot to medium-high heat and add oil.
- Season pork with Posole Seasoning and Adobo seasoning, add to skillet and cook until browned on all sides.
- Whisk together Sun-Dried Red Chile Sauce, Honey, Orange Juice Apple Cider Vinegar, and Water, add to pork and bring to a boil.
- Reduce heat to medium-low and cook, stirring occasionally, until liquid is thickened and pork is tender, about 1 ½ hours. And Serve!