

NEW MEXICO RED CHILE POSOLE

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Posole is a traditional New Mexican Style dish - but often times it is not quite made in the traditional way.

With our New Mexico Posole - and Delicious Red Chile Sauce, this becomes a delicious and traditional Red Chile Posole Dish.

As you prepare to make this recipe - keep in mind that it takes 24 hours of soaking, and several hours of simmering.

This recipe was modified from [IAmNM](#).

Ingredients

- 1 ½ pounds [dried posole](#)
- 1 Jar [Fresh Red Chile Sauce](#)
- 2 pounds fresh pork belly, cut into 1 1/2 inch cubes
- 2 pounds pork shoulder, not too lean, cut in 2-inch chunks
- Salt and pepper
- 2 cloves garlic (chopped) (approximately 1/4 cup)
- 2 cups finely diced white onion

DIRECTIONS

1. Soak [posole](#) for 24 hours. Transfer to large soup pot.
2. Cover with water and bring to a boil.
3. Let simmer briskly for 1 hour.
4. Season pork belly and pork shoulder generously with salt and pepper.
5. After posole has cooked 1 hour, add pork shoulder, pork belly, onion, bay leaf, garlic, and cumin.
6. Add enough water to cover by 2 inches, then return to a brisk simmer.
7. While adding water occasionally and tasting broth for salt, simmer for about 2 1/2 hours more, until meat is tender and posole grains have softened and burst.
8. Skim fat from surface of broth.
9. Stir in 1-2 cups [red chile sauce](#) and simmer for 10 minutes.
10. Taste and correct seasoning.

Before you make this recipe, make sure to pick up the essential ingredients on our website.

- [Fresh Red Chile Sauce](#)

- [New Mexico Dried Posole](#)