

Red Posole

Yield: 8 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-pork-shoulder-stew-recipe>

Ingredients:

- 1 pound posole dried, or two 29 oz. cans of hominy, drained
- 1 pound pork shoulder cubed
- 1 onion medium, diced
- 8 cloves garlic minced
- 2 tablespoons lard bacon grease, corn or canola oil
- 8 cups water can substitute part with beer or chicken broth for more flavor
- 1 smoked ham hock
- 1 tablespoon Mexican oregano can substitute regular oregano
- 1 tablespoon cumin
- 1/2 teaspoon ground cloves
- 2 tablespoons ancho chile powder
- 9 chiles New Mexico, stems and seeds removed
- salt
- pepper
- 1/4 cup chopped cilantro
- 1 lime
- 1 avocado sliced
- 1 lime cut into wedges
- 1 cup cilantro chopped
- 1/2 cup diced onion
- tortillas and tortilla chips

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 50 milligrams
4. Fat: 16 grams
5. Fiber: 6 grams
6. Protein: 18 grams

7. SaturatedFat: 4 grams
 8. Sodium: 530 milligrams
 9. Sugar: 3 grams
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