

New Mexico Pork and Green Chile Posole

Yield: 6 min
Total Time: 210 min

Recipe from: <https://www.recipeschoose.com/recipes/southwest-new-mexico-spice-mix-recipe>

Ingredients:

- 1 pound pork shoulder *, trimmed of visible fat and cut into bite size pieces
- 1 teaspoon spice blend green chile, or salt/pepper/garlic powder
- 2 tablespoons olive oil
- 1 tablespoon bacon drippings
- 6 cups water / stock*
- 1 pound posole fresh or frozen
- 6 large garlic cloves minced
- 1 onion medium, chopped
- coriander ?? tsp. toasted cumin, blend
- 1 teaspoon dried oregano crushed
- 1 cup green chile mild roasted, chopped
- 1 cup hot green chile medium to, amount depends on heat desired
- 1/2 teaspoon salt or to taste
- 1 teaspoon black pepper
- flour tortillas Warmed, one to two per person

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 55 milligrams
4. Fat: 14 grams
5. Fiber: 4 grams
6. Protein: 18 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 530 milligrams
9. Sugar: 4 grams

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