

Holiday Pork Posole

Yield: 16 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/best-authentic-mexican-pork-posole-recipe>

Ingredients:

- 4 onions medium, divided
- 7 tablespoons canola oil or vegetable oil, divided
- 4 tablespoons ancho chile powder * divided
- 2 tablespoons dried oregano preferably Mexican, divided
- 4 meat
- 6 1/2 pounds pork shoulder boston butt
- 5 cups low salt chicken broth or more
- 28 ounces green chiles diced, drained
- 5 large garlic cloves minced
- 4 teaspoons ground cumin
- 60 ounces white hominy or golden, drained
- 4 limes each cut into 4 wedges
- green onion Thinly sliced
- chopped fresh cilantro

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 115 milligrams
4. Fat: 28 grams
5. Fiber: 6 grams
6. Protein: 36 grams
7. SaturatedFat: 8 grams
8. Sodium: 540 milligrams
9. Sugar: 6 grams

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