

# Posole (Classic)

Servings: 10

*Source: Bon Appetit Jan. 2012*

## Ingredients

- 1 tbsp ground cumin
- 1 tsp garlic powder
- 1 tsp smoked paprika
- 1 (2 lb) boneless pork shoulder (Boston Butt)
- Kosher salt and black pepper
- ½ red onion, sliced
- ¼ cup veg. oil
- ½ red onion
- 3 garlic cloves, minced
- 2 plum tomatoes, diced
- 6 cups low-sodium chicken broth
- 1 28 oz can undrained pinto beans
- 1 28 oz can white hominy, drained
- 1 28 oz can diced tomatoes with juices, pureed in blender until smooth
- 1 tbsp oregano, preferable Mexican
- 2 tsp ground cumin
- kosher salt and black pepper
- shredded mild cheddar cheese
- chopped fresh cilantro
- lime wedges
- flour tortillas

## Method

### Pork

Preheat oven to 275 degrees. Line a small roasting pan with foil. Mix cumin, garlic powder, and smoked paprika in a small bowl. Rub spice all over pork. Sprinkle with salt and pepper. Place pork in pan and cover with sliced onion. Pour ½ cup water in the bottom of pan. Cover pan tightly with foil and roast until meat is very tender, 5-6 hours. Let pork rest until cool enough to handle.

Using two forks, shred pork into bite-sized pieces. Skim fat from juices in roasting pan; reserve meat.

(DO AHEAD) Can be made 2 days ahead. Cover and chill pork and juices separately.

**Posole**

Heat oil in a large pot over medium-low heat. Add onion and sauté until translucent, about 5 minutes. Add garlic and cook, stirring often, until fragrant, about 2 minutes.

Add diced fresh tomatoes and stir until softened, about 2 minutes longer. Stir in broth and next 5 ingredients. Bring to a boil and reduce heat to low. Cover; simmer, stirring occasionally, for 30 minutes.

Add reserved pork to posole. Simmer uncovered 30 minutes longer for flavors to meld. Season to taste with salt and pepper, adding reserved juices from roast pork, if desired. Divide among bowls, garnish with shredded cheese, cilantro and lime wedges, and serve with flour tortillas.

**Notes**

Recipe says 8 to 10 servings. Filled my big yellow pot to the brim.

Be careful not to salt too much.