

Aunt Maribel's Posole Rojo (Red Hominy Stew)

"When the hominy has popped open, that's when you know it's ready. Add the meat—chicken or pork—and the chile. The hominy holds up well to the heat, and when the broth tastes rich, you know it's done."

Ingredients

For the Hominy:

- 2 pounds dried corn (hominy corn)
- 1 tablespoon cooking lime (cal or cal viva)
- Water (about twice the volume of corn)
- 4–6 cloves garlic

For the Chile & Broth:

- 2–3 ancho chiles (wide, wrinkled red chiles)
- 8 guajillo or California chiles
- 1 teaspoon cumin
- 3 whole cloves
- 1 teaspoon black pepper
- 1 tablespoon dried oregano (crushed by hand)
- 2–3 pounds chicken or pork
- Salt to taste

Instructions

- 1. Prepare the Hominy:**
Boil the corn in plenty of water with the lime—about twice as much water as corn. Simmer until the husks loosen, then turn off the heat and let it rest overnight.
The next day, rinse and scrub the corn until clean and the water runs clear.
- 2. Cook the Hominy:**
Return the corn to a large pot with garlic and plenty of fresh water. Simmer gently for about 6 hours, until the kernels “pop” open and become tender.
- 3. Make the Chile Sauce:**
Toast the ancho and guajillo chiles lightly in oil. Remove stems and seeds, soak if needed, then blend with cumin, cloves, and pepper. Add a little broth to make a smooth, rich sauce.
- 4. Combine Everything:**
Once the hominy is ready, add the meat—pork goes in a bit earlier; chicken later. Pour in the chile sauce, add oregano, and enough broth for a deep, red soup.
Simmer gently until the meat is tender and the flavors blend together, about 45–60 minutes. Taste and adjust seasoning.

To Serve

Serve with warm tostadas or crusty bolillo rolls for dipping into the vibrant red broth and top each bowl with (optional): Shredded cabbage, sliced radishes, chopped onion, crumbled oregano, fresh lime wedges