





# Red Chile Posole

## Ingredients

20 Dried Hot or X-Hot New Mexico Red Chile Pods

3 tablespoons Manteca (lard or bacon grease)

1/4 cup garlic (chopped finely)

2 tablespoons flour

1 tablespoon salt

3 cups water

## Preparation

1. Remove all stems and seeds from chile pods (leaving them will make chile taste bitter).
2. Submerge red chile pods, then boil till they become soft.
3. Strain water from red chile pods (some people like to use this water later in the process).
4. Heat lard in large skillet on high temperature.
5. Put softened red chile pods into hot grease. Add garlic and flour. Turn ingredients in skillet until flour has browned.
6. Transfer to blender, add salt, then blend on high setting for about 5 minutes.
7. Strain through sifter to remove any large pieces that didn't blend and transfer to large pot.
8. Simmer at medium-low temp for 20-30 minutes.
9. Serve with your favorite New Mexican food!

**THRESHOLD**

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