



Posole

INGREDIENTS:

- 2 cups hominy
- 2 chicken breast
- 4 cups chicken stock
- For the chile purée
- 3 dried guajillo chile, rinsed, stemmed, and seeded
- ½ onion
- 3 garlic cloves
- Pinch ground cumin
- 1 teaspoon kosher or coarse sea salt, to taste

ACCOMPANIMENTS

- 2 limes, halved
- 3 radishes, halved and thinly sliced
- 1 head romaine lettuce, leaves separated, rinsed, dried, and thinly sliced
- 1/2 cup chopped white onion
- dried oregano, preferably Mexican

DIRECTIONS:

CHILE PURÉE

1. Place the guajillo chiles in a medium saucepan, add just enough water to cover, and bring to a boil over medium-high heat. Simmer until softened and rehydrated, about 10 minutes.
2. Place the chiles and 3/4 cup of their cooking liquid in a blender or food processor along with the onion, garlic, cumin, and salt and purée until smooth. Pass the purée through a fine-mesh strainer into a bowl, pressing on the solids with the back of a wooden spoon to extract as much liquid as possible. Discard the solids.
3. Add the chile purée and meat and hominy into the chicken stock and bring to a boil, then cover partially and simmer, stirring occasionally, until thickened, 6 to 8 minutes. Remove from the heat.