
Portuguese Sausage "Posole" Soup

Description

I like to take traditional dishes and give them a local twist by incorporating local flavors. This stew would traditionally use bone-in pork shoulder, which can be fatty and requires making it a day ahead so you can skim off the fat from the chilled soup. This take on Posole is faster to make but has all the rich flavors that will make it a favorite recipe.

Total time: 1 hr Yield: 4 Servings

Ingredients

- 2 large onions (sliced thin)
- 4 Tbsp canola oil
- 4 clove garlic (minced)
- 5 large Portuguese sausages (halved and sliced thin into half moons)
- 2 Tbsp ancho chili powder (for less spicy, substitute chile/Mexican chile powder)
- 2 Tbsp oregano
- 2 can diced green chilies (7 oz. cans)
- 4 tsp cumin powder
- 5 cup low-sodium chicken broth
- 3 can white or yellow hominy (15 oz. cans)
- salt (to taste)
- pepper (to taste)
- 4 limes (cut into big wedges)
- 4 green onions (sliced thin, about ½ cup)
- 1/2 cup cilantro (chopped)
- 1 cup tortilla chips (crushed)

Prep Time: 1 hr Total Time: 1 hr

Instructions

In a large soup pot, heat the canola oil over medium high heat. Add the onion and sauté until the onions are just turning soft, then add the garlic and sausage and continue cooking for 7 to 8 minutes. Add the chile powder, oregano, green chiles, and cumin, stirring constantly for a minute or more to incorporate the spices, then add in the chicken broth and hominy. Reduce heat to low, cover and cook for another 20 minutes.

Before serving, season with salt and pepper to taste, then ladle into bowls and top with green onion, cilantro and tortilla chips. Serve each bowl with a big wedge of fresh lime.

Recipe brought to you by:

Chef Michi Holland

Source:

Chef Michi Watarai