

New Mexico Recipes

Posole

Ingredients:

- 3 tablespoons oil
- 1 pound pork loin, cubed
- 1 cup onion, chopped
- 1 teaspoon garlic, minced
- 5 cups chicken broth
- 1 (14.5-ounce) can mild red enchilada sauce
- 1 (4.5-ounce) can chopped green chiles
- 1 teaspoon each, ancho chile powder, chili powder, cumin
- ½ teaspoon each, Mexican oregano, paprika
- 1 (15.5-ounce) can white hominy, drained
- 1 tablespoon lime juice
- ⅓ cup fresh cilantro, chopped



Directions:

Heat oil in large pot on medium heat. Add pork, onion, and garlic. Sauté 3-4 minutes, searing pork on all sides.

Stir in broth, enchilada sauce, green chiles, and spices. Bring to a boil on high heat. Cover and reduce heat to low. Simmer 40 minutes. Add hominy. Cover and simmer 10 minutes. Stir in lime juice and cilantro.

Sopapilla

Ingredients:

1¾ cup flour
1 teaspoon baking powder
1 teaspoon salt
2 tablespoons shortening
⅔ cup water
Oil for frying
Cinnamon and sugar mix
Honey



Directions:

Combine the dry ingredients and then cut in shortening until crumbly. Gradually add water, tossing with a fork until mixture holds together. On a floured surface, knead dough for about 2 minutes until smooth. Cover and let stand for 5 mins. Roll out to about ¼" thickness and cut into triangles.

Heat oil to 375° F in a deep fat fryer or electric skillet. Fry on both sides for 1-2 minutes, until golden brown and puffy. Remove from oil and sprinkle with cinnamon sugar mix. Drizzle with honey and eat while still warm.

Carne Adovada

Ingredients:

1 tablespoon lard
¼ cup garlic, minced
5 cups warm water
8 ounces whole dried New Mexican red chile pods
1 tablespoon salt
3 pounds thick, boneless shoulder pork chops



Directions:

Heat the lard in a large saucepan and sauté garlic until browned. Remove the seeds and stems from the chile pods. Rinse chiles in large mixing bowl and drain.

Place moistened chiles on baking sheet and toast carefully in the oven for 5 minutes. Remove from oven and let cool.

Put half of the chiles in a blender and puree with 2 cups warm water. Pour into large saucepan with previously browned garlic and repeat with the other ½ of the chiles.

Add the remaining ingredients to the chile and let boil on a medium-high heat for about 30 minutes, stirring occasionally. Remove from heat and cool to room temperature.

Remove the fat from the pork and cut the meat into ¾" cubes. Stir pork into the chile sauce and let marinate overnight in the refrigerator.

The following day, preheat oven to 300° F. Use butter to coat large baking dish. Add the marinated carne adovada with sauce into baking dish. Cover with foil and bake for 3 hours, stirring once. At 2½ hours, remove foil. Serve hot with homemade tortillas.

New Mexico Green Chile Stew

Ingredients:

1½ tablespoons olive oil
2 pounds pork shoulder, cubed
½ medium onion, diced
2 teaspoons salt
1½ teaspoons cumin
1½ teaspoons Mexican oregano
1 teaspoon white pepper
2 tablespoons flour
1 cup green chiles, diced
2 cups water
Flour tortillas, for serving (optional)
Fresh cilantro, for serving (optional)



Directions:

Heat a Dutch oven or heavy-bottomed pot over medium-high heat. Once hot, add 1½ tablespoons olive oil and half the pork. Brown the pork on all sides, about 7-9 minutes, then transfer to a plate. Add another 1½ tablespoons oil and brown the remainder of the pork. Transfer to the plate with the rest of the browned pork.

Reduce heat of Dutch oven to medium and add 2 tablespoons oil. Add the onion, salt, cumin, oregano, and white pepper. Sauté until fragrant, about 1-2 minutes.

Add the flour and stir until it starts to turn brown, about 1-2 minutes. Finally, add in green chiles, water, and pork. Stir well to combine. Bring to a boil, reduce heat to low, cover and let simmer for 1 hour or until the pork is fork tender.

Serve with tortillas and fresh cilantro.

Biscochitos

Ingredients:

3 cups flour
1½ teaspoons baking powder
½ teaspoon salt
3 teaspoons crushed anise seed
Zest of one orange
1¼ cups lard
¾ cup sugar
1 large egg
1 teaspoon pure vanilla extract



For the topping:

½ cup sugar
1 teaspoon ground cinnamon

Directions:

In a large bowl, sift together flour, baking powder, and salt. Whisk in the anise and orange zest.

In a separate bowl, combine the sugar and lard. Beat the lard and sugar until light and fluffy - about 3 minutes. Add the egg and vanilla and beat to combine. Gradually beat in the flour mixture until combined. Refrigerate dough for 30 minutes.

Preheat oven to 350° F. Line baking sheet with parchment paper. In a small bowl, combine the sugar and cinnamon for topping.

On a lightly floured surface, roll out dough to ¼" thickness. Cut out cookies with your choice of cookie cutter. Place cookies on lined baking sheet and bake about 10 to 12 minutes. Let cookies cool for 1 minute, then carefully dunk them into the sugar mixture. Place on cookie rack until completely cooled.