

We think this evening's program pairs well with:

**Juniper Lamb Posole**, from *This Immeasurable Place*,  
by Blake Spalding and Jennifer Castle and Lavinia Spalding.  
**Archery Summit Pinot Noir**



*While cooking for travel study guests on the Hopi Mesas in the nineties, Blake learned to make the traditional hominy and mutton stew called noquivi. For our riff on the recipe we use lamb because it has a milder taste than mutton. The results are worth the effort and the leftovers freeze brilliantly .*

**FOR THE CORN**

2 1/2 cups dry posole corn  
10 cups water

**FOR THE MEAT**

2 1/2 pounds lamb shoulder. quartered  
1/2 onion  
1 stalk celery  
1 carrot  
1 clove garlic  
1/2 pod star anise  
1 teaspoon each salt and ground black pepper  
1 teaspoon each ground juniper berries,  
chile flakes, oregano, ground cumin, and  
rosemary  
1 tablespoon thyme

**FOR THE SOUP BASE**

Lamb fat, skimmed from your broth 1/2  
pound Russet potatoes, cut to 1/2 inch  
cubes  
1/4 teaspoon salt

**TO FINISH**

1/3 cup cilantro  
3 fire roasted tomatoes, chopped ( we like to  
roast our own, but substitute with canned if  
needed)  
1 tablespoon each ground juniper berries,  
cumin, Mexican oregano, and Chimayo  
chile 1 tablespoon each salt and ground  
black pepper.

Boil the posole corn in a large pot over medium heat for at least 3 hours and , depending on your elevation, up to 5. Check the corn often and refill water as needed to be sure it's swimming. It's done when the corn pops open and look like soggy popcorn. Drain the water off when finished and leave the corn in the pot.

When your posole corn is cooking, prepare the meat. Combine the lamb and next 4 veggies with the seasonings in a large pot, cover with water, and simmer over medium low heat about 4 hours, until you can twist a fork in it easily and all the connective tissue is soft and gelatinous. As with the corn, keep an eye on the meat and top off with water as needed to keep it submerged. When meat is cooked, skim fat from the broth, reserving it for your soup base, and strain the broth into your pot of cooked posole corn. Let the meat cool, then gently pull it apart into thumb side shreds.

For the soup base, sauté celery, onion, garlic and green Chilean lamb fat for 3- 5 minutes over medium high heat until soft. Boil potatoes and salt in water until fork-tender.

TO finish, add potatoes sautéed vegetables , and lamb to your pot with the posole corn and broth. Add cilantro, tomatoes, juniper berries, spices, salt and pepper. Simmer on low heat for a few minutes, until piping hot.

Serve with fresh cilantro, radishes, lime wedges, and a dollop of sour cream if desired.