

Try these holiday recipes from courtesy of the Taylor Family.

Mollete (Sweet Bread)

By Grandmommie Margarita Romero Taylor

- 1 packet of dry yeast
- 2 cups warm water
- 7 cups flour
- 1 egg
- ½ teaspoon salt
- Anise seed as needed to flavor
- ½ cup sugar

Mix warm water with dry yeast. Add enough flour (about one cup) to make thick. Let this stand for 15 minutes.

Add egg, salt, sugar, and anise to flavor to flour mix. Make sure the mixture isn't too stiff. Knead a whole lot and put to rise a long time in a warm place. Bake at 350 degrees 25 minutes or until done.

Posole

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- 1 small pork roast
- 1 quart red chile (see instructions below) or powdered chile mixture
- Garlic to taste (powdered or whole)
- Salt to taste
- Cumin to taste
- 1 giant can hominy
- Oregano (optional)
- Saffron (optional)

In crock pot cook small pork roast or pork shoulder with 1 quart red chile or powdered chile mixture all night and until two hours before eating. Then add 1 giant can of hominy, almost drained. Simmer two more hours before serving. (A bit of oregano and saffron may be added to the quart of red chile or the chile powder, if desired.)

Red Chile Preparation: In a large pot filled $\frac{3}{4}$ full of dried and cleaned red chile pods, add water until chile is covered and bring to a boil. Leave simmering for almost an hour. Then turn off burner and let soak until pods are soft. Fill blender half full of softened pods; add water to about an inch above the pods. Put in cumin, garlic, and salt. Blend well but do not liquefy completely. This mixture may be frozen.



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