



RECIPES

New Mexico-style Green Chile

This is my favorite version of one of New Mexico's best dishes, which means it's one of the best in the entire cuisine! Please note that the combination of *poblano* chiles with some *habanero* chile makes a reasonable substitute for New Mexico's extra special varieties, but don't forget to roast and peel the *poblanos* and remove the seeds and veins from the *habaneros*. For more information please see the [blog](#) on the subject.

Ingredients

3 tablespoons olive oil
1/2 pound smoked brisket, cut into 1/2 inch pieces and given 2 – 3 pulses in a food processor
1/2 pound smoked pork butt, cut into 1/2 inch or slightly smaller pieces
1/4 pound ground lamb
1 1/3 cups white onions, chopped
4 cloves garlic, finely chopped
3 tablespoons butter
3/4 cup coarsely chopped Hatch green chile, roasted, peeled, and chopped, or substitute an equal amount of roasted and peeled poblano chiles, plus 1 – 2 habanero chiles, seeds and veins removed and finely chopped
3/4 teaspoon dried leaf oregano
1 1/2 teaspoons granulated garlic
3/4 teaspoon granulated onion
1/2 teaspoon powdered cumin
3/4 teaspoon salt
Heaping 1/4 teaspoon ground black pepper
1 1/2 tablespoons all-purpose flour
1/2 cup chopped fresh cilantro
2 tablespoons chopped fresh parsley
1 cup beer
2 cups low sodium chicken broth
2 bay leaves
3/4 cup chopped tomato
1 1/2 cups peeled and chopped russet potatoes

½ cup peeled and finely chopped carrots
1 ½ teaspoons cider vinegar
Grated smoked provolone cheese, to taste
Grated mild cheddar cheese, to taste

Directions

1. Brown the meats. Heat 2 tablespoons olive oil in a heavy pot (an iron Dutch oven is perfect) over high heat, add the meats, and stir fry until they are well browned but not burned, and then You may have to do that in 2 batches. Remove the browned meat and reserve it.

2. Cook the onions, chiles and garlic. Add the remaining 1 tablespoon oil, and saute the onions over medium-high heat until they are browned, just a little charred, and soft. Turn the heat down, add the garlic and cook until it is just cooked through, about 30 seconds.

3. Make the roux. Add the butter, and when it is melted add the chile, oregano, granulated garlic, granulated onion, cumin, salt, pepper and flour and cook, stirring constantly, for 2 minutes.

4. Finish the green chile. Add the cilantro and parsley, put the meat back in the pot, and stir in the beer, broth, bay leaves, tomato, potatoes, carrots, and vinegar. Cook at a low simmer, covered, for 15 minutes, and then uncovered for 30 minutes. Serves 4 – 6 as an entrée stew.