

## Chicken or Cheese Enchiladas

- 3 c. red or green chile sauce (recipes follow)
- 16 fresh com tortillas, about 4 inches in diameter (recipe follows)
- 4 c. cooked shredded chicken
- 1-1/2 lbs. Monterey Jack or Cheddar cheese, grated
- 1-1/2 c. diced onion, or sliced scallions with green tops
- 2 c. shredded iceberg or romaine lettuce
- 1-1/2 c. diced tomato
- 1-1/4 c. sour cream

Preheat the oven to 350°. Oil a 9x12 baking dish or pan.

Spread about 1 c. of the sauce over the bottom of the dish and layer half of the tortillas evenly over the sauce. Top the tortillas with half the chicken and 1/3 of the cheese and sprinkle with half the onion (for milder onion flavor, use scallions). Repeat for second layer and top with the last cup of sauce and the remaining cheese. Bake 20 to 30 minutes, until bubbly and lightly browned.

To serve, spoon portions onto dinner plates, garnish with shredded lettuce, diced tomato, and top with 2 T. sour cream. Serve with pinto beans and posole.

**Serves 10**

Fresh toasted cornbread, only  
Oregano

notes

The heat is in the membranes  
No jalapeños

Freeze roasted peppers with skin  
5 minutes under saran-wrap

Pepper, garlic, onions + water  
Get Mexican vanilla bean paste  
Dried fresh cornbread

- Don't Panic!  
Roasted Corn for enchiladas

Pantry List  
Traditional New Mexican I

azafran  
canela  
chile caribe  
Chimayo chile powder  
Chipotles en Adobo  
coriander seed  
cumin seed  
dried chipotles  
epazote  
masa harina  
Mexicano oregano  
Mexican vanilla  
New Mexican chile pods  
piñon nuts  
posole  
Santa Fe Sweet Spice

Asadon  
chili

- Enchiladas are  
like the human  
psyche, comprised  
of layers. Mine  
feels like red  
sauce.

## Green Chile Sauce

1/4 c. vegetable oil  
1 c. chopped onion  
2 to 3 t. minced garlic, to taste  
1 to 2 T. flour\*  
2/3 c. mild roasted, peeled, chopped New Mexico green chile  
2/3 c. hot roasted, peeled, chopped New Mexico green chile  
freshly ground coriander seed to taste,  
1-1/2 c. chicken stock  
salt to taste

Heat the oil in a medium saucepan and sauté the onion until softened, about 3 to 4 minutes. Add the garlic and sauté 2 minutes more. Stir in the flour. Add the green chile, coriander seed (optional) and slowly stir in the chicken stock. Bring the mixture to a boil, reduce the heat and simmer for about 15 minutes. Season with salt to taste.

Makes about 2-1/2 cups

Optional seasonings: diced tomato, fresh cilantro.

\*the use of flour as a thickening agent for the sauce is optional as red chile will thicken on its own.

## Red Chile Sauce from Ground Chile

1/4 c. vegetable oil  
1/2 c. finely diced onion  
2 to 3 t. minced garlic:  
2 T. all purpose flour\*  
1/2 c. pure ground medium Chimayo red chile  
2-1/2 c. water  
1 t. dried Mexican oregano  
1/2 t. freshly ground cumin seed  
salt to taste

Heat the oil in a medium saucepan and sauté the onion for 3 to 4 minutes, until softened. Add the garlic and sauté 2 minutes more. Stir in the flour, the chile and slowly add the water, whisking to break up any lumps in the chile. Add the oregano and the cumin, and bring to a boil. Reduce the heat and simmer for about 20 minutes, or until the mixture has thickened slightly. Season with salt to taste.

Makes about 3 cups

Optional seasonings: freshly ground coriander seed, Mexican oregano.

\*the use of flour as a thickening agent for the sauce is optional as red chile will thicken on its own.

## Pinto Beans

- 2 c. pinto beans, picked over for dirt or stones
- 2 T. peanut oil or vegetable oil
- 1-1/4 c. diced onion
- 1 T. minced garlic
- 4 c. chicken broth or water, or a combination of the two
- 2 small bay leaves, optional
- 1-1/2 t. dried Mexican oregano, optional
- 1-1/2 t. dried epazote, optional (see Note)
- 1/2 t. ground cumin seed, optional
- 1/2 t. ground coriander seed, optional
- 1 dried chipotle chile, optional
- 1-1/2 t. juice from a jar of Chipotle en Adobo, optional (see Note)
- 1 t. salt, or to taste

Overnight soaking helps to reduce the gaseous properties of the beans. If you choose to soak, drain and rinse the beans before starting the next phase.

Place the beans in a 6-quart pot, cover with cold water by 3 inches and bring to a boil. Reduce the heat and simmer the beans for 2 to 3 hours, until the beans begin to soften. Drain and rinse well.

Heat the oil in a 6-quart pot over medium-high and sauté the onions until golden. Add the garlic and cook for 1 minute. Add the beans, broth, bay leaves, oregano, epazote, cumin, coriander and the dried chile, and bring to a boil. Reduce the heat and simmer for approximately 1 hour, stirring frequently. Add more liquid if needed. When the beans are creamy, add the canned chipotle chile juice and the salt, and cook 15 minutes more. The beans should have enough liquid to stir easily.

Serves 8 to 10

*10 hours crock pot  
on low.*

## Posole

- 2 c. posole, picked over for dirt or stones
- 1/4 c. vegetable oil
- 2 c. chopped onion
- 2 T. minced garlic
- 1 oz. New Mexico dried red chile pods, 4 or 5 pods, stems and seeds removed
- 5 c. chicken broth
- 1/2 c. coarsely chopped cilantro
- 2 t. salt, or to taste

Put the posole in a 6-quart pot and cover with cold water by 3 inches. Bring to a boil, reduce the heat and simmer for 2 to 3 hours, adding water as needed, until the kernels have softened and begin to burst. Drain the posole and rinse well.

Heat the oil in a 6-quart pot and sauté the onions until golden. Add the garlic and sauté for 1 minute. Add the posole, dried chiles, broth and 1/2 of the cilantro. Bring to a boil. Reduce the heat and simmer for 30 minutes. Add the salt and continue cooking for 30 minutes. Stir in the remaining cilantro. Taste and adjust seasonings.

Serves 8 to 10

Optional seasonings: This recipe is a favorite of the school. However, there are a number of optional ingredients you could add. For festive occasions, diced pork or smoked pork bones are used to add substance and variety. Bowls of red or green chile sauce served on the side flavor the posole further. Omit the fresh cilantro and add 2 t. of dried Mexican oregano. 2 t. of saffron (Mexican saffron) can be added at the same time and gives the posole a lovely golden color and a wonderful aromatic flavor. Bay leaves, freshly ground coriander seed, chile caribe (crushed red chile), or fresh lime juice may be also added.



Melting sugar, Add cinnamon

notes

Cumin / Bisano

Coriander

Garlic paste

No missing of recipe

For Molluscs

Roll in butter and soy

Flour + egg yolks

whop egg whites + dip

## Capirotada

10 oz. day-old French bread, torn into bite-sized pieces

1/2 c. raisins or other dried fruit

1/2 c. Madeira or other sweet wine

2 c. sugar

3-1/2 c. heavy cream

5 T. butter

1 t. canela

1-1/2 t. Mexican vanilla or vanilla bean paste

2 oz. (1/2 c.) toasted piñon nuts or pecans

1 c. shredded Monterey Jack or Longhorn Cheddar cheese  
whipped cream or vanilla ice cream

Preheat the oven to 350°. Butter a 9x12 baking dish or pan. Place the bread in the prepared dish and toast in the oven for 20 minutes, or until lightly browned. Soak the raisins in Madeira for 20 minutes and drain, reserving the Madeira.

Place the sugar in a heavy saucepan or a large skillet over medium-high. When the sugar starts to melt and turn golden around the edges, mash it gently with a large spoon. Stirring will create more lumps and the sugar will take longer to caramelize, so the mashing motion is more effective. Cook the sugar until it turns a deep caramel color. Immediately add the cream, being very careful as the hot syrup will bubble and splatter. The caramel will partially solidify, but will re-liquefy as it reheats. Reduce the heat and add the butter, canela and vanilla to the caramel syrup, stirring until the butter has melted.

Top the toasted bread with nuts and raisins, pouring the reserved Madeira over the mixture. Pour the syrup over the bread and allow it to sit for 5 minutes. Sprinkle the top with grated cheese and additional canela to taste, and bake about 25 minutes, until lightly browned and bubbly. Serve warm with a dollop of whipped cream or vanilla ice cream.

Serves 10 to 12

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