

Notes

- 1) Olive oil cooking with chili peppers
- 4) Sauté until a pinch of salt
at the beginning
- Maynard, M. oil and
Mayrod process - Cane 100%
Brown sugar
- 4) Speci-goods brought butter to NM
not too ready, before they
use it look how
- 4) Let the chilis stand until cool, then
take off the skins off.

The recipes within make excellent versions of each dish. However, our chefs may vary ingredients to suit their particular tastes, as we encourage you to do at home.

Hatch Chile & Hot Peppers

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Green Chile Sauce

Makes about 2 1/2 cups

1/4 c. vegetable oil or lard or butter

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 Mexican green chile

1 1/2 c. chicken stock

freshly ground coriander seed to taste, optional

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 more. Season with salt to taste.

Optional seasonings: diced tomato, fresh cilantro

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

- Let it stand.
- 4) Doa + season sauce
until it is cool.
 - 4) Salt + Scent tame
the heat of chili.

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*Eggsplant - Bell pepper
Get the best out*

Roasted Tomatillo & Cilantro Sauce

Yield: 2 1/2 cups

1 lb. tomatillos (about 10 to 12 medium), soaked, husked and dried
2 to 3 fresh serrano chiles, stemmed
1 small white onion, peeled, cut into half-inch-thick slices, and separated into rings
2 to 3 garlic cloves, peeled
2 tbs. olive oil *? maybe. Toss to it.*
Coarse salt and freshly ground black pepper to taste
1/3 c. water
1/4 c. coarsely chopped fresh cilantro
Pinch of sugar to taste (optional)

Preheat the oven to 475 degrees. Position the rack on the second-highest level from the top of the oven. Place the tomatillos, serranos, onion rings and garlic cloves in a bowl and toss with olive oil and a sprinkling of salt and coarsely ground black pepper. Pour the ingredients onto a foil-lined baking sheet, distribute evenly, and roast for 10 to 12 minutes, until the ingredients are soft and lightly browned. Remove from the oven and cool.

Coarsely chop the serranos, onion and garlic by hand and place in a medium bowl. Pulse the tomatillos with their juice to a coarse puree in the food processor, then add to the bowl with the chile-onion-garlic mixture. Add the water and stir in the cilantro. Taste and adjust seasonings, adding a pinch of sugar if needed. Serve

Green Chile, Mint and Tamarind Sauce

Yields 2 cups

Ingredients:

1 jalapeno -seeds & membrane removed - chopped
1 poblano chile - roasted, peeled & seeded (Anaheim can be substituted)
2 bunch fresh mint - leaves washed & picked
2 bunch Fresh cilantro - leaves washed & picked
1 T. Tamarind puree
1/4 tea. Kosher salt
1 tea. + Sugar
1/4 - 1/2 cup plain whole milk yogurt

Preparation:

Roast and peel the poblano chile. Remove seeds and membrane from the jalapeno.

Wash the mint and coriander leaves, discard any tough stalks but keep the young soft ones. In a blender, puree all ingredients. Taste and adjust flavors with kosher salt, sugar and tamarind to your preference.