

Chicken or Cheese Enchiladas

3 c. red or green chile sauce (recipes follow)
16 fresh corn 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 coriander, crushed
Oregano

notes

The heat is in the membranes
not jalapeños

Freeze roasted peppers with skin
5 minutes under broil - wrap

Pepito, garlic, onions sauté

Get Mexican vanilla bean paste

Dried fresh coriander

- Don't panic!

Roasted Corn for end dishes

Pantry List
Traditional New Mexican I

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

azafrañ
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

Asgard
cheese

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

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 azafran (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 Soco, Ademar

notes

Cumin / oregano

coriander

Garlic kate

No rinsing of repeat

Funnel cakes
Roll in butter and flour

Flour + egg yolks

Whip egg whites + stiff

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.

Don't
Spoon
until
Sugar
liquefies

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