

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Ham Chile Verde

Adapted from Chile Pepper Cooking, November, 2007

*Chile Verde seldom uses ham; but if Thanksgiving's got you swimming in leftovers, solve the problem with this tasty dish...*

*2 Tbsp light olive oil  
4 yellow onions, chopped  
2-3 Tbsp minced garlic  
2 poblano chiles, stemmed, seeded, diced  
1 jalapeño, stemmed, seeded, minced  
2 Tbsp flour  
3-4 Roma tomatoes, blanched, peeled, chopped*

*1½ lb tomatillos, husked, chopped  
¼ tsp cumin  
½ tsp dried oregano  
1 bunch cilantro, chopped  
4 can (15 oz) low-sodium chicken broth  
4 lb leftover honey-cured ham, diced  
salt and pepper, to taste  
cooked rice, about ½ cup per diner  
warm flour tortillas*

Heat the oil over high heat in a large saucepan or Dutch oven. Sauté onion, garlic and chiles for 4-5 minutes. Reduce heat to medium-high and stir in the flour. Cook, with stirring, for another 4-5 minutes. Add tomatoes, tomatillos, cumin and herbs. Slowly pour in the stock, with vigorous stirring. Bring to a boil and then reduce heat to simmer. Cook, uncovered, for 30 minutes. Add ham and cook, uncovered, for 20 minutes or so; stir occasionally. Adjust the seasoning and serve over rice, with flour tortillas on the side.

*You can eat the chile verde in a tortilla, like a soft taco, with some Chipotle Bacon Salsa. Don't eat too many! Leave some for the others...*

Yield: About ten to twelve servings

Preparation time: 20 minutes

Cooking time: 1 hour

