

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Hellfire Chicken

One Habañero is often enough for a whole family. This dish uses two. Don't say I didn't warn you! I'll call the fire department...

*3-4 bone-in chicken breast halves
2½ lb fresh large shrimp
3 medium onions
3 medium tomatoes
1 lb kale, cleaned*

*4 Tbsp peanut or safflower oil
3 qt water
½ lb fresh peanut butter
2 Habañero chiles, seeded, minced
salt and freshly ground black pepper*

Wash and remove skin from chicken; refrigerate. Remove heads, shells and veins; refrigerate. Cut one onion in slices (rings), one into 1/8ths, and dice one. Cut tomatoes in ½, squeeze out seeds, then mince. Remove the thick stems from all the kale. Now you're ready!

Heat 2 Tbsp oil in a large skillet over medium-high heat. Cook the sliced onion, separating it into rings as you go. When golden-brown, remove to paper towels and set aside. Bring water to a boil in a large saucepan or medium soup pot. Boil the kale for 15-20 minutes. Add chicken and the onion cut into 1/8ths and cook until it returns to a boil, but not more than 5 minutes. Remove chicken with a straining spoon, pat dry and set aside.

In a mixing bowl, combine 1 cup broth with peanut butter to liquefy; retain. Retain 3 cup broth and drain the cooked kale. In a skillet over medium-high heat, brown chicken on all sides until golden-brown. Remove and chop each breast into 4-5 pieces; set aside. Add chopped onion and tomatoes to skillet and cook until tomato juice mostly evaporates, about 3 minutes. Add peanut butter broth and cook over medium-low heat for 20 minutes, stirring so nothing sticks. Add ½-cup broth every so often to keep sauce creamy. Add kale, shrimp, chiles, salt and pepper; stir to blend. Add chicken pieces, raise heat to medium and cook, partially covered, for 15-20 minutes, until chicken and shrimp are done. Serve with retained fried onion rings.

Yield: Serves four to six (1 fire extinguisher per diner, please!)

Preparation time: 30 minutes

Cooking time: 1 hour or so

