

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Green Chile Stew

Adapted from Recipe in the Los Angeles Times

*A chicken stew that's a lot like a chile verde, but without all the work...*

<i>4 large hot Hatch chiles</i>	<i>2 tsp dried Mexican oregano, crushed</i>
<i>6 slices bacon</i>	<i>2 tsp ground cumin</i>
<i>1 large yellow onions, halved lengthwise and thinly sliced</i>	<i>1 can (15 oz) cannellini beans, rinsed</i>
<i>kosher salt and freshly ground black pepper, to taste</i>	<i>2 cup corn kernels</i>
<i>1 bottle (12 oz) brown beer</i>	<i>4 carrots, peeled, cut in 1/2 -inch pieces</i>
<i>1 qt chicken broth, more as needed</i>	<i>2 bay leaves</i>
<i>1/4 cup fresh lime juice</i>	<i>2 lb boneless, skinless chicken thighs</i>
	<i>3/4 cup sour cream, divided</i>
	<i>Warm corn tortillas</i>

Roast the chiles over an open flame until skin blackens and blisters. Place chiles in a brown paper bag, close the top and set aside to steam.

In a large Dutch oven over medium-high heat, render bacon until crispy. Ladle out the bacon and throw away. (Just kidding! Break into bits for later.) Add onions, salt and pepper to pot and sauté until onions are dark and caramelized. About 15-20 minutes. Add beer (whatever's left of it) and scrape up the browned bits while cooking down the beer by about a third, something like 10 minutes.

Wash chiles under running water to remove skin, stems and seeds. Cut into chunks. Add ingredients down through the cumin and cook for 10 minutes or so. Blend with a stick blender. Add beans, corn, carrots, bay leaves and bacon bits. Bring to a boil, then add chicken; cook until chicken is done, about 25 minutes. Ladle out the chicken, let cool a bit, then shred and return to the stew. Stir in 1/4 cup sour cream and thin with broth if desired, then simmer for 10-15 minutes, stirring often. Ladle stew into generous bowls and top with sour cream. Serve with warm tortillas.

Yield: Ten to twelve bowls of stew

Preparation time: 45 minutes

Cooking time: 1 hour 30 minutes

