

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...

*4 large hot Hatch chiles
6 slices bacon
1 large yellow onions, halved lengthwise
and thinly sliced
kosher salt and freshly ground black
pepper, to taste
1 bottle (12 oz) brown beer
1 qt chicken broth, more as needed
¼ cup fresh lime juice*

*2 tsp dried Mexican oregano, crushed
2 tsp ground cumin
1 can (15 oz) cannellini beans, rinsed
2 cup corn kernels
4 carrots, peeled, cut in 1/2 -inch pieces
2 bay leaves
2 lb boneless, skinless chicken thighs
3/4 cup sour cream, divided
Warm corn tortillas*

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 ¼ 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

