



## GREEN CHILE

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2 lbs. Green chiles, such as Hatch, roasted  
½ Onion, medium dice  
3 Garlic cloves, minced  
6 Tomatillos, fresh  
1 T Olive oil  
1 tsp Cumin, ground  
1 tsp Coriander, ground  
1 tsp Salt  
1 pt. Stock, chicken or vegetable  
½ C Cilantro, minced  
Juice of 1 lime

1. Preheat the oven to 400 degrees
2. Peel off the outer skin of the tomatillos, wash under cold water and dry with a paper towel
3. Coat the tomatillos with the olive oil and spread out on a sheet tray
4. Roast the tomatillos for 10-12 minutes or until starting to blister and color slightly
5. Pulse the roasted tomatillos in a food processor until just broken down (3-4 one second pulses should be enough) and set aside for later
6. Remove the stems and seeds from the green chiles. If your hands are sensitive wear gloves due to the capsaicin
7. Using a food processor, pulse the green chiles until roughly chopped to a medium dice
8. In a large pot set over low/medium heat, sweat the onions until translucent
9. Add the garlic and cook for 1 minute
10. Add the green chiles and tomatillos to the pot
11. Season with the cumin, coriander, salt and then add the stock
12. Stir until combined and bring the chile to a boil and then immediately turn down to a low simmer
13. Cook for 30-45 minutes
14. Remove from the heat and stir in the cilantro and lime and adjust the salt if necessary

Options: this is great if you want to add hominy to it at the end to make green chile posole or use this as a braising liquid for pork or chicken.