

# FROZEN GREEN CHILES

**Thank you for ordering the finest flame roasted green Chiles in  
New Mexico**

Upon arrival, your Chiles may be partially thawed out due to shipping time. This is OK. Put them into the freezer, as the bags are air-tight and will refreeze easily with no harm to the Chiles.

These Chiles can be used for Chile rellenos, in stews, casseroles, as strips on top of cheeseburgers or diced into scrambled eggs. Green Chiles are excellent in flavoring salsa's, picante's, and making green Chile hot sauces. Use your imagination and discover the many culinary uses for these tasty and fiery Chiles. You can order the **HATCH CHILE COOKBOOK**, which gives a 150 or more recipes for cooking with Chiles.

<http://newmexicanconnection.com>

## GREEN CHILE STEW RECIPE

2 POUNDS CUBED PORK	2 CLOVES GARLIC
4- TBSP VEGETABLE OIL	HANDFUL OF FRESH CILANTRO
4 MEDIUM RIPE TOMATOES	5 MEDIUM POTATOS (PEELED AND DICED)
1 ONION/CHPPD	2 RED CHILE PODS (CRUSHED)
2lbs GREEN CHILES, Cleaned/chopped	

BROWN MEAT IN OIL. ADD MEAT AND ALL INGREDIENTS EXCPET POTATOS TO A LARGE HEAVY COOKING POT. ADD ENOUGH WATER TO COVER AND SIMMER FOR 2 ½ HOURS. (ADD MORE WATER IF NECESSARY)

ADD POTATOS AND CONTINUE TO SIMMER UNTIL MEAT AND POTATOS ARE TENDER. (ABOUT 45 MINUTES)

SERVES 6.

**New Mexican Connection's**  
**Roasted Green Chile**  
**&**  
**Chicken Tortilla Soup**

1 cup of green Chile strips.  
6 oz boneless, skinless chicken breast, cut into ¼ inch strips  
4 cups Chicken stock  
2 cloves FRESH garlic, chopped.  
1 cup FRESH diced tomato  
½ cup sliced onions  
½ cup FRESH cilantro  
1 Jalapeno (or Serrano for Hotter heat), seeded and chopped  
12 corn tortilla chips

Bring Chicken stock to a boil and add the chicken. Cook for 5 minutes and skim top. Add Chiles, tomatoes, garlic, onions, jalapeno and cook for 10 more minutes. Chop cilantro reserving a few sprigs for garnish. Add cilantro during last few minutes of cooking and serve, garnishing each bowl with sprigs and a few tortilla chips.

**New Mexican Connection's**  
**Green Chile, Avocado & Garlic Soup**

2 large ripe Avocados  
3 cups of Milk  
2 Roasted Green Chiles  
2 cloves minced Garlic  
Salt – to taste  
2 tbsp lemon juice

Cut avocados into halves and remove pits. Scoop out all the pulp and puree it in a blender. Add all the remaining ingredients to blender and puree until evenly smooth. Pour mixture into a serving bowl, garnish, and serve immediately. Cold.  
Tastes great heated up as well.

**ROASTED GREEN CHILE SAUCE**

3-4 pounds Roasted New Mexico green Chiles  
8 cloves garlic, roasted, peeled, and finely chopped  
4 teaspoons roasted Mexican oregano (rubbed between the fingers, but not too fine)  
4 cups water  
2 teaspoons salt or to taste  
1 teaspoon roasted ground cumin

Use Flame roasted Chiles that have been blackened. Remove the blackened parts without washing (to preserve the oils and flavor of the roasted Chiles) and remove the seeds. Place the Chiles and the rest of the ingredients in a food processor and chop at a medium setting (do not puree). Warm before serving. \*\*Use in recipes calling for a green Chile sauce.