

Green Chile Stew

A version of beef stew, with pork, and lots of roasted chilies.

When New Mexico ex-pat Elaine Thatcher moved to Utah she sought out a local Mexican restaurant to satisfy her cravings for her beloved spicy stew. She found the dish on the menu, and asked what kind of chilies were in the dish. The waitress didn't know, so she left and returned with a more senior staff member who looked at Thatcher and said, "diced."

Wrong answer. Here's a recipe from the Santa Fe School of Cooking, calling for the traditional green chili peppers:

3 tablespoons vegetable oil
1 1/2 pounds beef sirloin or pork butt, cut into 1-inch cubes
1 1/2 cups diced onion
1 tablespoon minced garlic
6 cups chicken or beef broth
1 pound red or white potatoes, cut in 1/2- to 3/4-inch cubes
2 to 3 teaspoons salt, to taste
3 cups roasted, peeled, chopped green chiles, or to taste 3 tablespoons diced red bell pepper
2 tablespoons chopped cilantro, to taste

Heat oil in a 6-quart pot over high heat and brown the meat in batches. Set meat aside.

In the same oil, sauté the onions until golden. Add the garlic and sauté 1 minute. Return the meat to the pan along with any juices that may have accumulated. Add the broth, potatoes, salt, and bring to a boil. Reduce heat and simmer for one hour, until potatoes are tender. Add green chile and red bell pepper, and cook 15 to 20 minutes more. Add cilantro, stir and serve.

Serves 8

In New Mexico the stew is often served over pinto beans (cooked with bacon or salt pork) and garnished with grated cheddar or Mexican asadero cheese. Sop up extra liquid with toasted and buttered flour tortillas.

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