

Juan's Simple Chile Verde

I have more fun and gain great fulfillment every time a customer samples my Juan's Simple Chile Verde while I am roasting and selling chile at the Farmer's Market. We try to open folks taste buds to the simple flavors and how easy it is to make. Here is the recipe that I use to make a simple chile on Friday nights to sample at the Farmer's Market on Saturday mornings.

Juan's Simple Chile Verde Recipe

Ingredients: Green Chile, either Poblano or New Mexican (often called Anaheim), garlic cloves or minced, onion, cilantro, salt, olive oil and seasoning salt.

The Recipe: Heat a tbsp of olive oil in a pan. Chop ½ a medium onion and a lot or a little garlic to your taste (tblsp of minced garlic is a good start) and add them to the hot olive oil. Put ten medium roasted and peeled chile meat (two cups or so) into the hot olive oil. Cook at a hot heat for a few minutes until evenly blanched. Add pan contents to your food processor. Add a tblsp of fresh, chopped cilantro (more or less to taste) Pulse your food processor, do not puree, until you have a chopped, even mix. Spread it on bread for a sliced meat sandwich, use as a dip with crackers and cream cheese, or just use as a dip with chips. Chile Verde works with everything and anything.

Recipe Summary: Remember to keep it simple and be creative. Making salsa and chile verde is a totally subjective arena and you can skew all recipes to your taste. Have fun making chile and email me with your recipes and comments.

Other Chile Recipes: On the web and in books there are lots of resources and recipes on green chile. One of my favorite books is called "The Green Chile Bible" Compiled and edited by The Albuquerque Tribune and published by Clear Light Publishers. Tons of chile recipes. Now get in the kitchen and make a great verde. Treat your palate to some great new taste sensations. Thanks! Juan