

## hatch chile casserole

10 eggs

2 cups cottage cheese

1 cup monterey jack

1 cup cheddar cheese

1 cup green (or red) chiles

½ cup flour

1 tsp. baking powder

½ tsp. salt

Variations:

Add sausage and bacon or substitute cheddar with feta.

Preheat oven to 350 degrees. Beat eggs in large bowl until light. Add remaining ingredients, blending thoroughly. Pour into well-greased 9 x 13 pan. Bake for about 1 hour or until casserole is lightly browned and center is firm.

## carne adovada

2 lbs. pork, cut into 1-inch strips

12 dried anaheim red hot chiles

1 cup roasted red chile, seeded and peeled (or additional 6 dried red chiles)

4 tbs. dried oregano

1 quart chicken stock

6 garlic cloves

1 tsp. cumin

2 tbs. salt

Preheat oven to 300 degrees. Toast dried chiles over medium high heat in a skillet, about 3 minutes. Remove stems and seeds from toasted chiles. Put all chiles in a blender with half the chicken stock, oregano, garlic, salt and cumin, and blend until smooth. Add chicken stock as needed to form a thick mixture. Arrange pork in an oven safe pan and cover and coat with chile sauce. Bake for two hours or until tender, stirring occasionally.

# posole

1 quart lime hominy

2 lbs. pork

1 chopped medium yellow onion

1 clove minced garlic

2 quarts

4 tsp. oregano

1 cup roasted red chile

6 chopped dried chile, cut and seeded

salt and pepper to taste

Rinse hominy in cold water then boil for 1 hour, adding water as needed. Cook onions and garlic in olive oil over medium high heat in a stock pot until translucent, add beef and cook until browned. Add meat mixture and chicken broth to posole and simmer for 4 hours or until meat and posole are tender. Add chiles, salt and pepper, and simmer for 30 minutes longer.

## green chile sauce

12 roasted, seeded, and peeled hatch green chiles (prepare in advance and freeze)

1 cup chicken stock

1 tbs. dried oregano

½ tsp. kosher salt

Chop the chile and place in small stock pot with chicken stock and seasonings. Simmer 20 minutes.