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It's Hatch chile season in local stores and I can't wait to roast, peel and freeze up a box to use in dishes throughout the year. This green chile sauce is really versatile—use it on your enchiladas, shredded pork shoulder, and a condiment for tacos and burritos. Looking for more ideas? Sign up for our Chiles and Chocolate class on Saturday, August 26<sup>th</sup>. – Chef Linda

### **Hatch Green Chile Sauce**

2 c prepared Hatch chiles (see recipe) (about ¾ lb)  
3 Tbsp rice bran oil  
3 cloves garlic, minced  
2 c beef broth (chicken broth can be substituted)  
½ tsp ground cumin  
Salt to taste

1 c chopped white onion  
2 Tbsp all-purpose flour  
½ to 1 tsp ancho powder  
¼ tsp dried (Mexican) oregano, crushed

1. Prepare the chiles:
  - (a) If you have a gas cooktop, roast chiles directly on the burner, turning until charred all over, then transfer to a paper bag to steam for 10 minutes.
  - (b) If you don't have a gas cooktop, preheat an oven broiler and set rack about 6" away from the heat source. Line a baking sheet with aluminum foil and arrange chiles on the foil. Broil until the skin is heavily blistered and turning black, turning to get an even char. Transfer the chiles to a paper bag to steam for 10 minutes, then remove charred skin. Cut off the stem and remove the seed capsule. Chop the chiles and measure for use in the recipe.
2. Preheat a saucepan over medium high heat. Add the rice bran oil and onion. Sauté until onions are translucent and just beginning to brown, reducing the heat if needed.
3. Add the garlic and cook until fragrant, about 1 minute.
4. Remove the pan from the heat and stir in the flour. When the flour is fully incorporated into the vegetables, return the pan to the heat and cook until the flour is lightly toasted and gives off a nutty aroma.
5. Once again, remove the pan from the heat and whisk in half of the broth. When no lumps of flour are visible, return the pan to the heat and add the remaining broth. Cook, whisking, until thickened, then add prepared chiles and spices.
6. Simmer the sauce for 10 minutes to let the flavors combine. The sauce is terrific to use right away, but it's even better the next day.

**Shopping List:** Hatch chiles, white onion.

**Equipment Needed:** Cutting board and knife, sauce pan, whisk, heat-resistant cooking spoon, measuring spoons and cups, small paper bag(s).

**Pantry Staples:** rice bran oil, garlic, cumin, oregano (Mexican preferred), ancho chile powder, beef (or chicken) broth, flour, salt.