

New Mexico Hatch Chile Chili

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Dean Student

Ingredients

2 pounds pork or beef, cubed

3 cups potatoes (quartered)

1/4 cup flour

2 cups water

2 tablespoons butter

1/2 teaspoon garlic powder

2 large yellow sweet onions, chopped

2 teaspoons salt

3 cups roasted, peeled and chopped New Mexico hatch green chile (xtra hot or hot)

1 cup chopped tomatoes

Steps

Dredge the meat in flour. Place the butter in a heavy skillet and brown meat at medium heat. Place meat in a large stewing pot.

Sauté the onions in the remaining butter and add to stewing pot.

Add all remaining ingredients to stewing pot and simmer at low heat for 1 hour.

