

# Award Winning Hatch Green Chile Stew Recipe

July 23rd, 2020

**This recipe serves: 12**

Prep Time: 01:00

Cook Time: 06:00

Here it is as last! This is my award winning Chile Stew... I made this recipe for the first time more than a decade ago and it has since become a staple in our house. My Wife once entered it in a Chili contest (sans the beans) and won the ribbon. I prefer my stew with a lot of spice, but then no one else in our Family can eat it. So I usually tone the heat way down (as printed here) and add more peppers to my own bowl.

Serve with a handful of Shredded Cheese and a pile of Tortilla Chips.

## Ingredients:

- 1 lb Fresh Tomatillos
- 1 lb Fresh Roma Tomatoes
- 1 Yellow Onion - Finely Diced
- 4 Cloves (2 Teaspoons) Garlic, finely minced or 1/2 Teaspoon Garlic Powder
- 1 Can (12 oz) Tomatoes
- 1 Red Bell Pepper
- 1 Green Bell Pepper
- 1 Poblano Pepper
- 1 Green Jalapeno Pepper
- 1 Red Jalapeno Pepper
- 1 or 2 lbs Chicken (Dark meat is preferred)
- 32 oz Chicken Stock, Beef Stock, or Mire Poix
- Hatch Green Chilis or Smoked Ancho Chilis - to taste
- 12 oz can Black Beans
- 1 lb New Potatoes or Golden Potatoes, cubed
- 1 Teaspoon Rosemary
- 1 Teaspoon Ground Cumin
- 8 oz Heavy Cream
- 2 Tablespoons Corn Starch or Flour

## Optional Ingredients

Note: These ingredients will provide a nice variation to the stew. Feel free to mix and match

Corn, pan roasted

Hominy (Yellow or White)

Artichoke Hearts

Garbanzo Beans

Kidney Beans

## Directions:

Oven roast the Tomatoes, Tomatillos, Pimento, Poblano, Red and Green Jalapeno Peppers, and the Hatch Chilis.

Smash the Tomatoes and Tomatillos. Make sure that none of the juice is wasted.

Sweat the onions.

Boil the cubed Potatoes for 15 minutes.

Peel and mince the garlic.

Drain the black beans and rinse with water.

If you are using Ancho chilis or any other dried peppers, slice the peppers into long thin strips.

Cube the Chicken and add it to a large (6 Quarts or larger) Slow Cooker.

Add all the vegetables to the Slow Cooker.

Add the Rosemary.

Add enough Stock or Mire Poix until the level is 1 or 2 inches below the top of the Slow Cooker.

Set the Slow Cooker on High for 1 hour, then set to Low for another 4 hours.

Mix the Corn Starch (or Flour) with half a cup of Stock and mix thoroughly into a slurry, until there are no lumps.

Add the Slurry into the Slow Cooker and stir together. Add the Heavy Cream and stir together.

Continue to cook on Low heat for another hour.