

## **Chili Verde**

### **The Verde**

2 lbs Anaheim chiles, roasted, peeled and seeded

1 ¼ lbs tomatillos, cut in half

1 bunch scallions, cleaned and trimmed

2 oz garlic cloves

1 jalapeño

¼ cup olive oil

1 tsp salt

3 oz cilantro, stems included

1. Toss tomatillos, scallions, garlic, jalapeño, olive oil and salt together.
2. Arrange a rack over a hot grill (makes it easier) and place all the vegetables on the rack.
3. Monitor each and flip as needed. The tomatillos should have some char; the scallions should have some char and be completely cooked; the garlic should be browned but not charred, and cooked through; the jalapeño can be blackened. Use hotter and cooler zones to achieve this.
4. Combine all recipe ingredients in blender and puree thoroughly.

### **The Final Product**

¼ cup olive oil

1 ½ lbs onions, sliced thin

1 Tbsp salt

1 cup shaoxing wine

2 lbs braised chicken leg meat

3 qts chicken stock

3 cups cooked cracked hominy

1 cup roasted pumpkinseeds, ground to a coarse powder

*The Verde* from above

salt as needed

1. Sauté the onions with the salt in olive oil over medium heat until the onions begin to brown and are fully cooked.
2. Add rice wine and simmer until saucy.
3. Add chicken and toss to coat.
4. Add chicken stock and hominy and bring to a boil.
5. Stir in remaining ingredients and adjust seasoning with additional salt if needed. Cook until chicken is very tender.