



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home

Edition #13

Native to New Mexico, the smoky-sweet-spicy Hatch chile is available only once a year. They're delicious and versatile when roasted and they freeze well this way too! Bayview and Ralph's will be roasting on site every Friday for the next 4 weeks (8/21 at Ralph's, 8/28 at Bayview, 9/4 at Ralph's, and 9/11 at Bayview). Come and get some and enjoy them in the recipes below!

Hatch Chile Smash Burgers

1 pound extra lean ground beef	¼ cup canola oil, divided
¼ cup grated sweet onion	8 white American cheese slices
2 tablespoons Hatch chiles roasted, peeled, and chopped (fresh or thawed frozen)	4 brioche hamburger buns, split
1 teaspoon kosher salt	¼ cup unsalted butter, melted
½ teaspoon black pepper	6 tablespoons mayonnaise
	6 tablespoons Hatch Chile Salsa (Recipe below)

Using your hands combine beef, onion, chiles, salt, and black pepper in a large bowl just until evenly incorporated. Shape into 8 (2½-ounces) balls.

Heat a large cast-iron skillet or griddle over high until smoking. Add 2 tablespoons oil. Add 4 meatballs, and immediately flatten to ¼-inch thickness with a sturdy, wide spatula. Cook until bottoms are crisp and deep brown, about 1 minute. Flip patties, top each with 1 cheese slice, and cook until bottoms are well charred, and cheese is melted, 45 seconds to 1 minute. Remove from skillet, and cover to keep warm. Repeat with remaining 2 tablespoons oil, remaining 4 meatballs, and remaining 4 cheese slices.

Preheat broiler to high with oven rack 5 to 6 inches from heat. Brush cut sides of buns with butter. Arrange buns, cut side up, on a baking sheet. Broil in preheated oven until toasted, 1 to 2 minutes. Spread each bottom bun half with 1½ tablespoons mayonnaise, top with 2 patties, and spoon 1½ tablespoons Hatch Chile Salsa over top. Cover with top bun halves and serve immediately. Makes 4 servings.

Hatch Chile Salsa

1½ pounds tomatillos (about 11 medium tomatillos), husks removed, cored, and quartered	¼ cup chopped sweet onion
¾ cup Hatch chiles - roasted, peeled, and chopped (fresh or thawed frozen)	2 tablespoons fresh lime juice
½ cup chopped fresh cilantro leaves and tender stems	1 tablespoon chopped garlic
	2 teaspoons kosher salt
	1 teaspoon agave nectar or sugar

Bring a large pot of water to a boil over high. Add tomatillos, and return to a boil; cook until softened, about 4 minutes. Drain well and let cool 10 minutes. Transfer to a food processor. Add chiles, cilantro, onion, lime juice, garlic, salt, and agave, and process until mostly smooth, about 30 seconds. Refrigerate in an airtight container up to 2 weeks.

Hatch Chile Enchilada Pie

2 tablespoons butter	¼ teaspoon ground cumin
1 pound chicken thighs (skinless, boneless)	1 pinch salt and ground black pepper to taste
2 ½ cups chicken broth, divided	6 roasted Hatch chile peppers - peeled, seeded, and chopped (fresh or frozen)
2 tablespoons olive oil	½ can (14.5 ounces) diced tomatoes, drained
1 onion, chopped	12 corn tortillas (6-inch)
4 cloves garlic, minced	1 package (8-ounces) shredded Mexican cheese blend
¼ teaspoon dried oregano	

Melt butter in a large skillet over medium-high heat. Cook chicken thighs until browned, about 2 minutes per side. Pour 1 cup chicken broth over thighs and bring to a boil. Cover skillet and reduce heat to medium. Cook the chicken thighs until no longer pink in the center and the juices run clear, about 5 minutes. Remove from heat.

Heat olive oil in a large pot or Dutch oven over medium heat. Cook and stir onion, garlic, oregano, cumin, salt, and pepper in hot oil until onion is soft, about 6 minutes. Stir chopped chiles, tomatoes, and 1½ cups chicken broth into onion mixture. Bring to a boil, reduce heat to medium-low, and simmer until chiles and onion are tender, 20 minutes.

Mash chile-onion mixture to a sauce consistency. Remove chicken thighs from chicken broth, reserving ½ cup broth. Pull thighs roughly apart. Stir thighs into the chile sauce; cook until chicken is heated through, about 2 minutes.

Preheat oven to 350°F. Spread a thin layer of chile chicken sauce on the bottom of an 8-inch pie dish. Arrange a layer of corn tortillas over sauce, spread another layer of chile chicken sauce over the tortillas, and sprinkle Mexican cheese blend over sauce. Repeat layering process until all tortillas, sauce, and cheese are used, ending with a layer of cheese. Pour ½ cup reserved chicken broth over the top.

Bake in the preheated oven until cheese is melted and sauce is bubbling, about 30 minutes. Makes 4 servings.

Hatch Chile Corn

4 ears fresh corn, shucked	½ cup crumbled goat cheese
1-2 roasted Hatch chile peppers - peeled, seeded, and roughly chopped (fresh or frozen)	1 tablespoon lime juice
	1 big pinch salt and ground black pepper to taste

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Cook corn on the preheated grill until corn is slightly charred, about 10 minutes.

Cut corn kernels off the cob into a large bowl. Stir in chopped chile pepper, goat cheese, lime juice, salt, and black pepper. Makes 4 servings.

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