

Roasted Green Chiles Tips and Recipes 2022

Any of the recipes that call for green chiles indicates this is the mild green chilies, such as the ones you buy in a can labeled as mild green chiles. If you have never tried the recipe, consider trying the commercial products first.

There are mild green chiles, medium and hot green roasted chiles. If in doubt use 1/4 of the amount of medium chiles in a recipe, then add more if need be. For hot use 1/8 to start. Many like the hot green chiles as each variety does have a different flavor.

Preparing and cleaning freshly roasted green chiles is further below at the end of these recipes.

Potato Burritos

Cook the Potato O'Brien in a pan as directed on the bag, heat up tortillas, place the potatoes in the tortilla, add grated cheese (mild cheddar or Longhorn). Add warmed Stokes Green Chile w/pork Sauce — inside and out. Then add some frozen or fresh green chilies to taste.

Potato Burritos

Cube pork chops or round steak into small cubes and in a deep skillet brown in oil, slowly. Then add grated garlic on top of meat, to your taste, salt and pepper. After meat is browned add 3-4 tablespoons of flour, then after mixing add water until the meat is covered with water and stir. Add 1 can of small tomato sauce, 1 can of diced green chilies and 1/2 teaspoon of sugar. Simmer until the meat is tender and the gravy is thick.

In another pan cube and fry potatoes very slowly (or use hash browns). Sprinkle with garlic salt, pepper and regular salt to your taste.

Warm some flour tortillas in an oven, wrapping them in foil to warm.

Place potatoes on the warm tortillas, cover with the meat sauce, wrap and serve immediately.

HOMINY - MEXICAN CHEESE CASSEROLE

Place 1 large can of white hominy (drained), a small can (4 oz) of diced green chilies (or similar amount of fresh or frozen roasted chiles), and 1/2 to 1 lb. grated mild cheddar cheese into the same dish. Mix and place in a 350-degree oven for 45 minutes.

Green Chili Soup, San Luis Green Chili Soup

You can roast your own fresh chiles in a broiler inside the house, cook until the skin blisters, then remove and place in a plastic bag to sweat for 10+ to 120 minutes. Remove, peel dice and can freeze extra peppers. Canned green chiles are adequate if you do not have any large green chiles available. If using a hot variety of chilies consider 1/3 the amount initially, then add as needed to obtain the desired heat and taste to your personal preferences. For medium heat peppers use 50% of the amount of peppers to start. One can always add bell peppers if you want more green colored peppers added to the soup.

Cook 2 ounces of salt pork diced in a large skillet, drain off fat and set this salt pork aside. Then add 1/2# of chicken breast thinly sliced plus 1/2# of pork butt steak sliced thinly and sauté' quickly at a higher heat until browned. Set aside these two cooked meats with the salt pork. Then melt 6 tablespoons of butter, add 1 medium diced onion, and cook until translucent. Add 1/2 cup of all-purpose flour and stir until the roux is a golden brown. Remove from heat and add 1.5 teaspoons of chili powder, 1 teaspoon of cumin, 1 small, minced garlic clove, and then add 3/4 cup of tomato sauce. Whisk in 2 quarts of warmed chicken broth and heat to a simmer. Then add the 3 cooked meats and 3 freshly roasted and sliced/diced peppers (1 fresh jalapeno pepper, 1 large red bell pepper and 6 medium size freshly roasted Anaheim peppers). Finally add 1 tablespoon of fresh minced cilantro and 1/2 cup of peeled/diced and seeded tomatoes. After tasting you can add more chiles if there flavor is not hot enough for you. This mixture can now be refrigerated until needed up to 1 day later. With the warmed-up soup serves with warmed flour tortillas. Garnish with avocado slices and sour cream.

With any green chili type of dish where it is too spicy, take 1 teaspoon to 1 tablespoon of lemon or lime juice per bowl, and it will tame it down a lot.

Green Chili

In a pan with grease or fat roast on high two pork steaks until brown, then turn on low and cook until done. Remove meat and add 2 tablespoons of flour for each 4 tablespoons of drippings and stir/cook till the flour is brown. Add a can of small, diced tomatoes, two cans (7 oz) of diced green chiles, 1-2 tablespoons of garlic powder or to your taste and then approximately 2 cups of water. Turn on low and let simmer for up to 1/2 of a day.

Mexican Scrambled Eggs with Crispy Tortillas - Chili Pepper Madness, Migas Recipe

This quick and easy Migas recipe is the perfect Mexican breakfast with lightly scrambled eggs tossed with crispy tortillas, jalapenos, tomatoes, and cheese.

Prep Time 10 mins, Cook Time 15 minutes, Total Time 25 minute recipe,

Servings - 4 Calories 261 kcal Author: Mike Hultquät

Ingredients

3 tablespoons vegetable oil

2 corn tortillas cut into strips or squares 1 jalapeno pepper diced

1 small red bell pepper diced

1 small onion white or yellow, diced

4-5 eggs lightly scrambled

1 medium tomato diced

Salt and pepper to taste

1/2 cup shredded pepperjack or Monterrey Jack cheese

For Serving: spicy chili flakes extra sliced peppers, avocado, hot sauce

Instructions

1. Heat the vegetable oil in a large pan and add the corn tortillas. Fry them lightly in the hot oil until they crisp up, flipping a bit, about 4-5 minutes. Remove them from the pan and set them into paper towels to drain. Sprinkle them with a bit of salt while they are hot.
2. Next, add the peppers and onion to the hot pan and cook them down about 5 minutes.
3. Stir in the tomato, then pour in the scrambled eggs. Sprinkle with salt and pepper and stir.
4. Cook the eggs, stirring here and there, about 2-3 minutes, or until the eggs just begin to set.
5. Remove from heat and stir in the reserved crispy tortillas and shredded cheese.
6. Top with spicy chili flakes, extra sliced peppers and avocado. And hot sauce if desired!

Notes

Heat Factor: Mild-Medium. You can up the heat by adding extra jalapeno peppers and using a spicy hot sauce to finish. Reduce the heat by coring the jalapenos before cooking or using bell peppers instead.

Make it a Bigger Meal. Migas is a great dish on its own, but as a variation, consider adding spicy Mexican chorizo for some added kick and flavor. You can even add in other crumbled sausage, ground chicken or refried beans to make it more of a meal.

Add Some Salsa. Salsa is also a popular addition. Scoop a few spoonfuls of Salsa_RQja or your favorite Salsa Y-er_de as a finisher. You'll love the added flavor pop.

Tortilla Chips. If you'd like to skip the steps for frying the tortillas, use crispy tortilla chips instead. They work great for quick and easy migas!

Nutrition – Calories = 261kcal, Carbohydrates = 12g, Protein = 10gm, Fat = 19g

Saturated Fat = 12gm, Cholesterol = 176mg, Sodium = 148mg, Potassium = 283mg

Fiber = 2gm, Sugar = 3gm, Vitamin A = 1565 IU, Vitamin C = 49.3mg, Calcium = 150mg

Iron = 1.3mg, <https://www.chilipeppermadness.com/recipes/migas/>

Chile Vegetable Omelet

In a skillet melt 1/4 cup of butter with 1 cup of green bell peppers (and/or some roasted green chile peppers) and 1 cup of chopped celery; cook till partly tender, then add 1 cup of chopped onions and sauté until the vegetables become translucent. Remove the vegetables, and in the skillet brown 1# of ground beef, then add back the vegetables and also 1 minced garlic clove, 1.5-2 teaspoons of chili powder, 1/4 teaspoon of pepper, an 8 oz can of tomato sauce, 1 cup of cut up tomatoes; simmer until the tomatoes are tender. (This sauce freezes nicely at this point).

To the above add 1 cup of shredded cheese and gently stir till the cheese melts. Spoon this sauce over an omelet or scrambled eggs.

Scramble 4-6 eggs with 1/4 cup of water, salt and pepper to your taste.

Serves 6

Mac N Cheese with roasted green chiles

Hash Brown Omelet

Cook 4 slices of bacon and remove the bacon. Add 2 cups of frozen hash browns (or shredded potatoes), 1/4 cup of chopped onion, 1/4 cup of green bell peppers, and cook over low till brown. If you want it spicier add some green chiles.

In a bowl mix 4 eggs, 1/4 cup of milk, salt and pepper to your taste. Then add this blend over the potato mix in the pan. Top with 1 cup of shredded cheese and the bacon, cook over low until it sets up.

Enchilada Casserole (Jennifer Denison)

1# of ground beef (or you can use chicken), cooked and drained

2 Tablespoons of olive oil

1 green pepper, chopped

1 yellow onion, chopped

1 4.5 oz can of diced green chiles or the equivalent of frozen/fresh green chilies

2 jalapenos, diced

2 cloves garlic, chopped

20 corn tortillas

2 cups enchilada sauce (red, canned)

2 cups shredded Mexican cheese

Cook ground beef. Sauté green pepper, onion, green Chiles, jalapenos, and garlic in olive oil. Add cooked ground beef and mix well. Spray the bottom and edges of a 9" x 12" baking dish with nonstick cooking spray. Place 6-8x tortillas on the bottom of the baking dish. Layer the beef mixture, enchilada sauce and then cheese. Then repeat the layers, beginning with tortillas and ending with cheese. Cover with aluminum foil and bake at 375 degrees F for 60 minutes, or until cheese is melted. Remove foil and bake 15 minutes until the cheese is a light brown and crusty.

Enchilada Pie

Brown 2# of ground beef, then add 1 minced garlic clove and 1 medium onion (chopped); cook until the meat loses some color. Drain off the grease. Add 1/2 teaspoon of chili powder, salt and pepper to taste. Then add 7 oz can of diced green chilies, 1 can of mushroom soup and 1 can of stewed tomatoes. Mix well.

Spread Fritos over the bottom of a shallow, greased 9x13" baking dish. Spoon a layer of meat mixture then a layer of shredded cheese. Repeat the layers. Cover loosely in foil and bake at 350 degrees F for 45-60 minutes. This dish can be assembled several hours before serving, but allow it to come to room temperature before baking (or bake a little longer).

Serves 12

Pork Enchiladas

Remove the stems of 4 dried Anaheim or New Mexico chiles. In a bowl pour boiling water over the dried chiles, and let stand 20 minutes to soften. (They also sell canned whole green chiles). In an electric blender or food processor puree the softened chiles, 1 cup of orange juice, 1 teaspoon of salt, 1/2 teaspoon of cumin, 1/4 teaspoon of dried oregano leaves, 2 cloves of garlic and after mixing let sit.

In a large saucepan brown 1-1.5# of boneless pork, cut only into 3 or 4 pieces. After browning add the above chili sauce and heat to a boil, then cover and simmer for 1.5-2 hours (until pork is tender). After cooking remove the meat and let cool a little, then shred the pork using two forks. Add the meat back to the chili sauce.

In a blender mix a 4 oz can of diced green chiles and 1 cup of milk. Set aside.

In a small saucepan cook over medium heat 2 tablespoons of butter, 2 tablespoons of all-purpose flour; stir and cook for 1 minute. Then gradually stir in the milk mixture and stir/cook until the mixture boils and thickens. Add 1 cup of shredded Quesadilla cheese (or cheddar cheese) and stir until the cheese is melted. Spread 1/2 of this cheese sauce in a bottom of a greased 9x13x2" pan.

With the meat mixture spoon 1/4 cup down the center of a flour tortilla (you will need a dozen 10" tortillas); roll up and place in the baking pan, with the seam side down. When the 12 are completed pour the remaining cheese sauce over the filled tortillas. Sprinkle the top with another cup of shredded cheese (both cups will be 8 oz total). Cover and bake at 350 degrees F for 30 minutes; uncover and bake for 15 more minutes until hot and bubbly.

Makes 6 servings.

Easy Chiles Rellenos Casserole

TOTAL TIME: Prep: 15 min. Bake: 45 min.

YIELD: 6 servings.

I love green chiles and cook with them often when I entertain. This easy version of the classic Mexican dish gives you big pepper taste in every meaty bite. —Nadine Estes, Alto, New Mexico

Ingredients

1 can (7 ounces) whole green chiles

1-1/2 cups shredded Colby-Monterey Jack cheese

3/4 pound ground beef

1/4 cup chopped onion

1 cup 2% milk

4 large eggs

1/4 cup all-purpose flour

1/4 teaspoon salt 1/8 teaspoon pepper

Directions

1. Split chiles and remove seeds; dry on paper towels. Arrange chiles on the bottom of a greased 2-qt. baking dish. Top with cheese. In a skillet, cook beef and onion over medium heat until meat is no longer pink; crumble beef; drain. Spoon over the cheese.

2-In a bowl beat the milk, eggs, flour, salt and pepper until smooth; Pour over beef mixture.

Bake, uncovered, at 350 F until a knife inserted in the center comes out clean, 45-50 minutes.

Let stand 5 minutes before serving.

Chalupa, microwave recipe

It is best to warm up tortillas in an oven before using them and this recipe can be adapted to oven only directions. For a microwave Chalupa take a tortilla and lay flat. Add the cheese of your choice onto the tortilla (longhorn, cheddar, Mexican combination). For a spicy taste add some roasted green chilies. Fold and then microwave until cheese is melted.

Grilled Cheese Sandwich with Roasted Green Chiles

Spread mayonnaise on one side of two slices of bread, preferably whole wheat. This will be the inside of the sandwich. Place 1 slice of processed American cheese on top of a piece of bread with mayonnaise on it. Then spread 1 teaspoon of roasted green chiles up to 1 oz of mild green chiles onto the cheese slice. Top with 1 slice of Monterey Jack cheese and then the top piece of bread. Butter the outside of the sandwich and fry in a preheated pan on the stove to toast both sides and melt the cheese.

Corn Muffins with roasted green chiles

Mexican Chicken Casserole (Nancy Waller, Greeley, Colo)

Stew 6x chicken breasts (or equivalent) in salty water till done. Remove the meat from the bones, cut in small pieces and place in a pan. Add a 10 oz can of tomatoes with green chilies a can of mushroom soup, and 2/3 of a pound of grated cheddar cheese. Mix over medium heat and bring to a boil.

Take a greased 9x12x2" pan and line with 6x flour tortillas; preferably that have been dipped first into chicken broth. Then pour 1/2 of the above cheese sauce over these tortillas. Dip another 6x tortillas in the chicken broth and make a 2nd layer, then add the 2nd half of the cheese sauce. Top with 1/3# of grated cheddar cheese and bake at 350 degrees F for 20 minutes.

Mexican Kick-Off Casserole (www.mealsinarush.com)

Cook up 1# of hamburger till brown; drain excess fat. In a 9x13" pan layer 1 bag of corn chips (Fritos), then add a layer of cooked hamburger, then a can of 15 Oz refried beans, a large can of mild enchilada sauce and a 15 oz cab if tomato sauce. (To get the beans easier to spread you may have to heat up the refried beans). Place the pan in a 350 degrees F oven for 30 minutes, remove and sprinkle the top with a package of cheese (mild cheddar, Mexican mix, etc). Place in oven for another 10 minutes, remove and let cool for a few minutes before adding shredded lettuce (iceberg or etc). You can also add guacamole and/or sour cream.

(Note - the above is for a bland palate and a quick/easy meal. Can add green chiles and/or cook the meat with a half an onion or so. To spread out the refried beans easier place them in the cooking pan and mix in some of the tomato sauce, heat, stir and then spoon over the meat mix; the refried beans to not have to be mixed that well, you can also just dollop some over the Fritos in small amounts to keep the layered effect. Pace Picante sauce on top of the lettuce adds flavor).

Chili with Green Chilies

Fry 2# of hamburger and 1 large onion (cut up). Add 1/2 cup of water, 1 tablespoon of salt, 1/2 tablespoon of pepper, 1/2 tablespoon of garlic powder, 1 tablespoon of celery salt, 1/2 cup of catsup, 1 tablespoons of chili powder, 3 tablespoons of cumin, 1/2 teaspoon of thyme, 1/2 teaspoon of cayenne powder and 28 oz of tomato juice and then mix well. 1/2-4 oz of green chiles can be added, per your taste. Add 32 oz of stewed tomatoes, then 3 cans of drained kidney beans. Heat and cook for 60+ minutes on medium heat, or longer on low heat until you are ready to eat.

Roasted Green Chiles can also be added to the below meat loaf recipe
Meat Loaf (Connie Nelson)

Mix 2.5# of ground beef with 1/2# of ground pork (or only ground beef then use 5#), add 3 oz of soft bread curbs, 1/2 quart (16 oz) of milk, 3 eggs, 1/2 of a chopped onion (or 1/4 oz = 1/8 cup of dehydrated in 1/4 cup of water), 1/2 tablespoon of salt, 1/4 teaspoon of black pepper, a small amount of cayenne pepper. If using a blender use low speed with a flat beater; do not over mix. This makes about a 7"x10" loaf. Cook at 325 for 1.5 hours (180 F internal temperature).

Mix 4 oz of brown sugar, 1 tablespoon of dry mustard, 5/8 cup (5 oz) of ketchup, and 1/2 tablespoon of nutmeg in a bowl. Spoon this topping over the meatloaf the last 1/2 hour of cooking.

Serves 12x

Guacamole with roasted green chiles

Cilantro-Jalapeno Jicama Slaw

<https://www.thekitchn.com/recipe-cilantro-jalapeno-jicama-slaw-225566>

Serves 6 to 8

INGREDIENTS

3 pounds jicama (about 3 large jicama)

12 ounces red cabbage (about 1/4 of a large head of cabbage)

- 3 limes, juiced
- 3 jalapenos, minced (seeds removed if you'd like it less spicy)
- 1/2 cup chopped cilantro
- 4 scallions, minced
- 3 tablespoons vegetable oil
- 2 teaspoons kosher salt

INSTRUCTIONS

1. Peel jicama with a pairing knife then cut into 1/4- inch-thick slices (this is most easily done on a mandoline). Stack a few slices of jicama on top of one another and cut into 1/4-inch-thick strips. Repeat with remaining jicama slices.
- 2 Slice cabbage 1/4-inch thick (also easily done with a mandoline). Toss cabbage and jicama together in a large bowl. Cover and refrigerate until ready to serve.
- 3 To make the dressing, combine lime juice, jalapeños, cilantro, scallions, vegetable oil, and salt in a medium bowl.
4. When ready to serve, toss the vegetables and dressing together until well-coated. Taste and add more salt or lime juice, if desired.

Sausage, Peppers with Rice. One Pot Style with Andouille sausage

Preheat the oven to 350 F, cut up 1 pkg/13.5 oz of cooked andouille sausage rope (Johnsonville) by cutting down the center then cross cutting bite size pieces. Hold sausage for later use. Chop up 1 bell pepper (optional to also add 2 oz of green chiles) and add to 2 tablespoons of vegetable oil into a pan and cook the peppers for 5 minutes, then stir in 1 tablespoon of ground cumin and 1/4 teaspoon of cayenne pepper (also optional and not needed if you used green chiles) and cook for 30 seconds. Now add the sausage and cook for another 5 minutes. Add 1.75 cups of chicken broth, 1 cup of uncooked short-grain white rice and 1/4 cup of tomatoes paste and bring to a boil. Transfer the covered pan (or place the ingredients into a 1-quart casserole dish) and bake for 35-40 minutes until water is absorbed and the rice is tender. Let rest 3-5 minutes before serving.

Sausage – one pot sausage with peppers

Heat 1 tablespoon of olive oil and add 1 small yellow onion chopped, 1 bell pepper chopped, 12 oz of sausage (smoked, etc.) and sauté for 7 minutes for until the onions and sausage have turned brown. Add 4 large garlic cloves (minced, or per preference) and cook for another 2 minutes. Then add 5 cups of chicken broth, 3 cups of white rice, an 8 oz can of tomato sauce, 1 teaspoon of salt, 1/2 teaspoon of pepper, 1/4 teaspoon of cayenne pepper (optional and/or small amount of green chiles (1/2 – 1 oz) and bring to a full boil, then reduce to low heat. Cover and cook for 25 minutes, stirring 2-3x during the cooking process.

Sausage cooking info:

If already precooked all you need is 10-12 minutes in a pan, 10-12 minutes boiling, or up to 15

minutes in an air fryer.

If uncooked it can take up to 30 minutes on a pan and up to 30 minutes boiling---always use a thermometer to ensure the center of the cooked sausage is 160 F.

If you have any game sausage these rice and sausage recipes are to be considered, plus adding hot peppers to taste.

Shrimp with smoked sausage and roasted peppers (relishmag.com)

Heat 2 tablespoons of butter in a large skillet over medium heat, add 1 cup of diced onions and sauté until translucent. Add 1/2# of smoked sausage (i.e., kielbasa) that is cut into 1/2" pieces and cook until it begins to turn color. Then add 1# of shrimp (peeled and deveined), 1/4 teaspoon of salt, 1/8 teaspoon of thyme, 1/8 teaspoon of oregano, 1/8 teaspoon of garlic powder, 1/8 teaspoon of cayenne, 1/8 teaspoon of black pepper and 1/8 teaspoon of white pepper. Cook until the shrimp barely turns pink, then add 1 cup of fresh or frozen corn and 1 roasted strip of a red bell pepper cut into strips (you can add roasted green chilies for a spicier meal). Heat and stir until thoroughly heated. Serve with hot white rice.

Serves 6

Black Bean Quesadillas

In a small bowl, with a fork, mash 1 cup of canned black beans (drained and rinsed). Then stir in 2 tablespoons of sliced scallions, 2 tablespoons of chopped roasted red pepper, 2 tablespoons of chopped red onion, 1 tablespoon of lime juice, 1 clove of garlic (minced) and 1 tablespoon of chopped cilantro (or parsley); after mixing set aside.

In a lightly greased large skillet, over medium heat, cook one flour tortilla until softened, or approximately 15 seconds and then turn over. (For a burrito size tortilla, 10" size, you will need 4x). Spread 1/4 cup of bean mixture over half of the tortillas, then top with 1/4 cup of grated Asadero cheese (or shredded Muenster, you will need 4 oz of cheese). Fold the tortillas in half and cook for another 2 minutes on each side, or until the cheese melts. Place each quesadilla in a warm oven at 200 degrees F, until all 4x are made. When done cut into 4 wedges to serve 16 appetizers. (If you want a spicier meal, add some roasted green chiles).

Chow Chow

Grind up 15# of green tomatoes, 12 onions, 12 green peppers, 12 red peppers, add salt to taste. (If you like it spicy add roasted green peppers). Then add 2 quarts of vinegar and cook for 1 hour, drain overnight in a cheese cloth. In the morning add 2 quarts of vinegar, 2.5# of sugar and 3 tablespoons of pickling spices. Cook 2 hours and stir occasionally. Pack into hot sterilized jars. Best to serve with ham.

Approx 7 pints.

Autumn Tomato Harvest

With excess tomatoes and cherry tomatoes cook in a crock pot for 4 hours. First cut many of the tomatoes in half. Add onions, garlic and/or green chile peppers. After cooking place in a blender and then freeze this mixture in quart freezer bags for use as a tomato sauce in recipes.

How to Roast Chilies at Home

Why roast green chiles? Because the flavor of roasted green chiles is amazing; they're just so much better roasted than raw.

To roast a green Chile you need to char the outside peel, without burning the inside, and then remove the char. Charring the outside infuses the Chile inside with flavor. We remove the char because, well, who wants to eat all those burned bits, yet there are many who do like the char flavoring

There are 3 main ways to roast chiles in a home environment.

Stovetop: Char the chiles directly on the stovetop, either over an open flame of a gas stove or very close to the surface of an electric stove.

Oven broiler: Place the chiles on a foil-lined roasting pan and put them a few inches under a pre-heated broiler in the oven for about 10 to 15 minutes, checking them and turning them every few minutes until all sides are blackened.

Grill: Place the chiles on a grill over high direct heat. Get the chiles as close to the coals or flame as you can. Turn them every few minutes until they are blackened all over.

With all methods the secret to roasting a Chile pepper is to char or blister the skin all over, so the skin is easy to peel off. Note with each method we are charring whole chiles.

Once the chiles are blackened all over, you need to put them in a covered space (brown paper bags, plastic bags, or simply a bowl with a plate over the bowl all work) while they are still hot, so that the steam from the chiles will loosen the charred peel, making it easier for the peel to be removed.

Once cooled (usually about 10/15 minutes) use your hands or a paper towel to wipe off the blackened bits. It helps if your hands or the paper towel are wet, but don't run the chiles directly under the faucet if you can help it (rinses away too much flavor). Chop off the stem of each pepper, rinse out the seeds, and dry the peppers.

Once rinsed and dried, place the peppers in a Ziploc bag, use or freeze for up to a year. The best way to freeze roasted green chiles is when they are blackened all over, before you've removed the charred bits. Just let them cool down a bit, put them in a freezer bag, and freeze. This way the chiles will absorb more of that roasted flavor while they freeze. Once you defrost them, the charred bits will slide right off. Otherwise, you can freeze them after you've removed the charred bits, still whole, or you can de-stem and de-seed them and freeze them as strips.

Safety Tips When Handling Chiles

Ventilation: Roasting green chiles on the stovetop can produce Chile fumes that can be aggravating to the lungs. Make sure your cooking area is well ventilated either with the stove hood fan or an open window. through charring or cutting, the capsaicin that gives the Chile its heat can burn your skin. If you rub some olive oil on your hands before handling chiles, that will protect your skin from Chile burns. Gloves work too.

Protect your eyes: Once you've been handling roasted or cut green Chiles, **DO NOT TOUCH YOUR EYES**, or any other sensitive spots of your body.

If you receive fresh roasted green chiles leave them in a bag, tied shut, until they cool down in a couple hours. This cool down time in a bag allows the peppers to sweat so that you can easily work the peppers. Use gloves (and a face mask) when working the peppers. Remove the skins and open them up to remove the seeds and stems (unless you want to save for rellenos). For a chili rellenos freeze as is with the peppers laying down once they are cleaned out. For other purposes you can leave as is and cut up later or chop up and save in a freezer zip lock bag. Consider saving only enough for one meal, or 2-3 chiles at most in a bag.

After removing the stems (and/or skins or seeds) once can also puree the green chiles in a blender or food processor and pour into an ice cube tray. Freeze these green chiles and later remove and place the cubes into on larger quart size freezer bag. If concerned about the freezer tray spilling in the freezer one can use a gallon size zip lock bag to enclose the ice tray. Later this large bag can hold the smaller quart size bags of green chiles.

Frozen chiles may come with their skins on, as some prefer the skins for a char flavoring. If you received a 1/4-bushel gallon bag (approximately 5#), you can cut/saw off some of the chiles if/when needed. Try one recipe with washing the seeds and char away and later repeat the same recipe with the cut/sawed off roasted peppers "as is". If using the peppers for chile rellenos you will need to thaw the whole bag or cut/saw off part of the frozen peppers to then thaw.

Most of the green chilies that area roasted are the Anaheim/California or the Hatch/New Mexico.

Anaheim –are a milder form of the Hatch/New Mexico green chilies

Barker is the hottest of the Anaheim variety

Big Jim is a hybrid of the New Mexico and a Peruvian pepper. It is as hot as a Poblano and up to 12" long.

Chilaca - a hot medium size (6") and narrow jalapeno like pepper

California – are also Anaheim chilies

Dynamite – a small hot pepper

Hatch – is a city in New Mexico. Hatch is a mild+ chili

Habanero – looks like a small, short, hot bell pepper

Mosca is a mirasol variety

New Mexico – see Hatch as both are the same chili

Poblano – looks like a small, short, hot bell pepper

Pueblo – a common name for Poblano (in NM) or even the Anaheim peppers (if grown near Pueblo, Colorado)

Sandia – a medium size (6-7") hot pepper

Serrano – a hot slim short jalapeno like pepper

Mild to Hot green Peppers (Scoville is a heat scale for peppers that goes up to 80,000)

1 = mild = Anaheim = 1,000+ Scoville heat units (SHU), also called the New Mexico/Hatch

2 = Sandia = 1,500+ SHU

3 = Poblano, Jalapeno, chipotle, mirasol = 2,500+ SHU

4 = Serrano, hot yellow wax peppers = 5,000+ SHU

5 = Tabasco and Cayenne peppers = 30,000+ SHU

6 = Thai peppers = 50,000+ SHU

7 = Habanero = 100,000+ SHU

8 = Carolina Reaper and pepper extracts (1M+ SHU)

Ristras are dried red chili peppers

They can be rehydrated and used in any recipes to add flavor. Just remove the pepper, remove the stem and seeds and when needed crush up in a zip lock bag or storage container and add to flavor any food or you can leave as larger pieces for a colorful presentation in a soup, etc. Each string usually has the same flavor of peppers used as being either mild or hot. Most of the ristras are of an unknown variety unless labeled when made.

HOW TO MAKE RED CHILE SAUCE

Red chile salsa (sauce) can be made from dried red chile pods. Select dry chile pods in optimal condition. Do not use pods with signs of mold, insect infestation, disease, or decay. You can use chile pods from ristras; however, if the pods have been sprayed with plastic, shellac or insecticide, they are not edible and should be used for decorative purposes only. Remove stems and seeds from chile pods. Twelve to 14 large chile pods yield about 1 pint of chile purée. Wash pods in warm water, lifting them out of the water and changing the water several times. Place washed chile pods in a 5-quart saucepan and cover with boiling water for 30 minutes to allow pods to rehydrate and soften. Pulp should be soft and should separate easily from the skin. Place hydrated chile pods with enough fresh hot water in a blender to process into a smooth purée. Purée can be passed through a sieve or colander to remove any unwanted bits of peel. Purée should be simmered for 10 minutes before further use or storage. Red Chile Enchilada Sauce Recipe 1 cup chile purée 1 cup water 1 minced garlic clove (optional) 1/2 teaspoon salt 2 tablespoons vegetable oil 1/2 teaspoon crushed dried Mexican oregano leaves (optional) In a saucepan, mix chile purée, water, garlic, salt, and oil. Simmer gently for 10 minutes, stirring frequently. Add oregano and simmer another 5–7 minutes. This recipe will yield 2 cups of sauce, which should be enough to cover 12 tortillas for enchiladas. Leftover sauce or purée must be refrigerated promptly and can be used or frozen within 3 days. This sauce can also be used in many other typical New Mexican food recipes. This recipe is from Jimmy Lytle and Margarito Guerrero of the Hatch Chile Express.

A ristra can last for a year or more as dried. If you plan to use the ristra as only a decoration, one can lightly clean the peppers on the string, if need be, allowed to dry and then spray with a clear protectorant type of spray. These non-edible peppers should then last for 3+ up to 5 years as a decoration.
