

Beer Chicken Green Chile Enchiladas

<http://userealbutter.com/2011/03/23/beer-chicken-green-chile-enchiladas-recipe/>

2 tbsps olive oil
4 cloves garlic, minced
1 lb. boneless chicken meat, skinned, trimmed of fat, roughly cut (I used thigh meat)
4 dried New Mexican red chile pods, topped and seeded
12 oz. beer (I used a pale ale)
2 limes, juice of (about 1/4 cup)
1 tsp salt or to taste
1 cup roasted green chiles, peeled, topped, seeded and diced
vegetable oil for frying
16 corn tortillas
8 cups enchilada sauce
6 oz. cheddar or Jack cheese, shredded
queso blanco, crumbled for garnish

Heat 2 tablespoons of olive oil in a medium saucepan or pressure cooker. Add the garlic and sauté until fragrant. Add the chicken and sauté until cooked on the outside.

If using a pressure cooker, add the red chiles, beer, and lime juice. Seal and cook on high for 20 minutes (30 minutes at 8500 ft.) with natural heat release. If cooking on conventional stove top, add the red chiles, beer, lime juice and bring to a boil. Reduce heat and let simmer covered for a couple of hours until the chicken is fall-apart tender.

Remove the red chiles from the chicken and scrape the meat from the skins (discard skins). Chop the chile meat and return to the pot. Add salt and green chiles to the pot. Break the chicken down with a spoon or spatula (or shred with a fork). Simmer until the liquid is almost gone.

Preheat oven to 350°F. Heat an inch of vegetable oil in a pan wide enough to accommodate the tortillas. When the oil is hot, dip each corn tortilla into the oil until sizzling and remove to a plate. Don't let them fry until crisp – that sort of defeats the purpose. Repeat until all are done. Pour some of the enchilada sauce into a large shallow vessel. Dip the tortilla in the enchilada sauce. Place a few tablespoons of chicken filling down the center of the tortilla. Sprinkle some shredded cheese over the chicken. Roll the tortilla up and set in a baking dish. Repeat until all are done. Pour enchilada sauce over the enchiladas until covered. You should have a cup or two remaining. Set aside. Bake the enchiladas for 15-18 minutes. Heat the remaining enchilada sauce. Serve the enchiladas with extra sauce and some queso blanco sprinkled on top. Great with refritos and guacamole!