

Green Chile Sauce

<http://userealbutter.com/2013/08/21/green-chile-sauce-recipe/>
based on [this recipe](#)

1 tbsp olive oil
1/2 cup onion, chopped
2 cloves garlic, minced
1 tbsp flour
1/2 cup chicken stock (I used 2 cups) – you could use vegetable stock
2 cups roasted green chiles, peeled, seeded, chopped
1/2 cup tomato, diced (fresh or canned, I used fresh)
1/2 tsp ground cumin
salt to taste

Heat the oil in a sauté pan over high heat. Add the onions and sauté for a few minutes. Add the garlic and cook until the onions are soft. Stir in the flour and cook for 2 minutes. Slowly add the chicken stock while constantly stirring to mix it into the flour and onions. Add the chiles, tomatoes, and cumin. Stir until everything is evenly distributed. When the sauce comes to a boil, reduce to a simmer and cover with a tight-fitting lid. Simmer for at least 30 minutes. I simmered for an hour. Add more water or stock if the sauce gets too thick or dry. Add salt to taste. Makes 3 cups. Store in the refrigerator or freeze.