

New Mexican Green Chile Stew

<http://userealbutter.com/2008/11/30/green-chile-stew-recipe/>

1 lb. lean beef round, pork or chicken
4 medium potatoes, diced
5 cloves garlic, minced
6 roasted green chile peppers (Hatch), skinned, deseeded, diced
2 medium onions, minced
2 tsps salt
3 red chiles (New Mexico) if using canned green chilis

Cube meat, boil in water with red chiles for one hour. Remove red chiles from pot and deseed (I deseed when they are dry) and scrape off chile meat. Mince and return to pot (discard skins and seeds). Add potatoes, onions, garlic, salt, green chiles and enough water to cover. Bring to boil and then simmer for at least 40 minutes. Continue to add water if necessary. It will have a soupy consistency.