Red Chile

This is a two-parter for just a good ol' pot of red chile to go over whatever pleases your tummy:

Part 1:
After your red chile has been cleaned and dried out, soak red chile for about 20 min (about a large Tupperware bowl sized amount) in lukewarm water and rinse. Repeat this process 2-3 times depending on how long it takes to get the chile pods nice and soft. Then start to blend the chile. Fill the blender with chile pods then add 1/3 (of blender size) water. Add pinch of garlic salt and oregano to taste (some people like their chile more salty) and blend until you don't see any seeds in the mix.

Once all your chile is blended...

Part 2:
- Add teaspoon of crisco to a large pot
- Add in 1/2 lb of whichever meat you prefer (hamburger, pork, or steak), we usually go with small chopped up pieces of pork meat (optional)
- Add in teaspoon of flour and create roux
- Mix until meat is thoroughly cooked
- Add in your red chile (freshly blended) to pot and add 1 cup water (gradually, as red chile is usually pretty thick)
- Add more salt (to taste) for flavor, and let everything cook for 30 minutes before taking off heat

Source: Marissa Lucero & Family (UNM Alum)

Instant Pot Red Chile & Posole Bone Stew

- 10 c. of water
- 3-4 Tbsp. of red chile powder
- 2 tsp. of salt
- 2 tsp. of garlic
- 1 c. of white corn posole (soak in water for 2 hours prior)
- 1 chicken bouillon cube
- 2 lbs of spareribs

Pour ten cups of water in a pressure cooker or crock pot. Mix in chile powder, salt, garlic, posole, bouillon cube & meat. Cook for 2 hours in pressure cooker, or 4-5 hours in the crockpot.

Source: Ben Cloutier (UNM Alum)

New Mexican Hot Chocolate

- 4 c. whole milk
- 2 cinnamon sticks
- 1 star anise pod
- 3 Mexican hot chocolate drink tablets
- 1 tsp. instant coffee or espresso
- 1 tsp. vanilla extract or 1 vanilla bean pod
- Pinch of salt
- Pinch of chile powder (optional)

In a medium saucepan, combine the milk and cinnamon stick. Heat the milk over medium heat until the mixture begins to steam. Add the chocolate drink tablets and whisk until melted and well combined; it is okay if a few flecks of chocolate remain. Remove the pan from heat and discard the cinnamon stick. Add the vanilla, salt, and chile powder, if using. Use a whisk to vigorously mix the hot chocolate until it's very frothy, 3 to 4 minutes. Alternatively, place the mixture in a countertop blender and blend for 1 to 2 minutes until frothy. Serve hot.

Modified from this recipe

Spicy Biscochito Rice Krispie Treats

- 4 c. mini marshmallows + a few more for garnishing
- 8 Tbsp. salted butter + more for greasing
- 1 Tbsp. ground cinnamon
- 4 c. Rice Krispies cereal
- 1/2 tsp. red chile (optional)
- 3/4 tsp. ground anise

Grease an 8×8 baking dish with butter. In a large bowl combine chile, anise, cinnamon and Rice Krispies cereal. On low heat, melt 4 cups marshmallows and 8 Tbsp. butter until the marshmallows are almost completely melted. Add the warm ingredients to the dry and mix well. Pack this mixture lightly into the greased dish and top with additional marshmallows. Allow to sit at room temp for 20 before indulging.

Modified from this recipe

Red Chile & Pinon Sourdough

Levain
Start at 8am with the following ingredients. Mix everything and loosely cover and let it ferment for about 8 hours.

- 50g unfed sourdough starter (last feeding was 24 hours prior)
- 200g filtered water @ 85-90'F
- 200g bread flour
- 50g whole wheat flour

Dough

- 410g bread flour
- 320g water @ 90-95'F
- 108g levain
- 11g sea salt
- 1 tsp. New Mexico Red Chile powder (hot)
- 60g toasted pine nuts (plus some more for topping the loaf)

After mixing the dough, perform 4 stretch and folds within the first 2-4 hours.

Before proofing, add toasted pine nuts to the banneton and then put the loaf on top to proof. Doing this helps the toppings adhere to the loaf, so it doesn't just fall off.

Bake the loaf in a preheated dutch oven at 450'F for 38 minutes covered, then remove the lid of the dutch oven and bake for an additional 14 minutes.

View original recipe