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Home : Soups, Stews, and Stuff : Stew Recipes : Green Chili Stew

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- [Non-regional](#)

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- [On the Side](#)
- [Sweets & Desserts](#)
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Green Chili Stew

Recipe By : Emeril Lagasse
 Serving Size : 4 Preparation Time : 0:00
 Categories : Soups/Stews Peppers

Amount	Measure	Ingredient -- Preparation Method
5		New Mexico (Anaheim) chilies
1	large	Poblano pepper (or 2 medium-size poblanos)
2		Jalapeno peppers
1/2	cup	Chopped carrots
1/2	cup	Chopped onion
1	tablespoon	Chopped garlic
1	tablespoon	Olive oil
1/2	cup	Diced tomatillos
1		Dried Ancho chile pepper -- pan-roast and ground to a powder (or 2 teaspoons Ancho chile molido or 2 teaspoons regular chili powder)
6	cups	Chicken stock
2		Baking potatoes - (abt 3/4 lb) --
1	tablespoon	Ground cumin
1 1/2	teaspoons	Dried oregano
		Salt -- to taste
		Freshly-ground black pepper -- to
1	tablespoon	Cilantro leaves -- for garnish

Preheat broiler and roast peppers in a large roasting pan, 10-15 minutes, until skins are charred all over. Transfer peppers to a bowl and seal tightly with plastic wrap. Let steam 20 minutes, until cool enough to handle, remove skins and seeds from peppers. In a soup pot or large saucepan sweat carrots, onion and jalapeno peppers on medium heat until onion is tender, 5 minutes. Add roasted and ground Ancho chile powder; cook 1 minute. Stir in stock and chicken stock. Bring to a boil, lower heat to simmering and cook until potatoes are tender, about 30 minutes. Season to taste with salt and pepper. To serve, ladle stew into 4 bowls and garnish with a fresh cilantro leaf. This recipe yields 4 servings.

Recipe Source:
 ESSENCE OF EMERIL with Emeril Lagasse
 From the TV FOOD NETWORK - (Show # EE-056 broadcast 03-31-05)
 Downloaded from their Web-Site - <http://www.foodtv.com>

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