

Green Chile Sauce (2)

2 quarts (8 c) stock – chicken, beef, or even *caldo de pollo* or *caldo de res*

1 ½ yellow bell pepper (or a combination of yellow and orange)

6 green onions, chopped

1 medium yellow onion, chopped

1 lb Anaheim chiles, roasted, peeled and seeded (see below)

1 green bell pepper

1 poblano chile (or another bell pepper)

¼ t dried Mexican oregano

2 garlic cloves, chopped

1 T salt

3 tomatoes, peeled, seeded and chopped

¾ c unbleached flour (if you are *not* using lard, mix the flour with enough cold water to create a “slurry” – or a thick liquid, but not so thick to be a paste)

(¾ c lard – optional – if using lard, omit the water. Heat the lard until melted, stir in the flour until completely incorporated)

To roast chiles:

- A) Place on heated grill, turning until puffed and lightly charred on all sides. Place in a plastic bag and allow to cool until easy to handle. Remove skins and seeds.
- B) Heat oven to 400 degrees. Rub outsides of chiles with olive oil and place on cookie sheet. Roast until softened and blackened, turning once, about 20 minutes. Place in plastic bag and allow to cool until easy to handle. Remove skins and seeds.
- C) Using an electric (or gas stove) with good ventilation – place a cooling rack (it could get misshapen, so don't use your best one!) over the burner. Place chiles on the rack and grill as in method A.