

## Green Chile Sauce

1-14 lbs fresh green chiles (Anaheim will be milder <what we normally have here>, New Mexico similar but hotter, Poblanos <to be honest, I've never seen them pre-roasted> meaty and terrific flavor and color) – roasted, peeled, stemmed and seeded

1 small yellow onion, chopped

1 garlic clove

1 T vegetable oil

½ t ground cumin

¼ t dried Mexican oregano, crumbled

½ c chicken broth

1 t cornstarch

2 t cold water

½ t sugar

½ c packed cilantro leaves, chopped

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.