**Claudia’s Black Beans**

Chiptoles (smoke-dried jalapeños) can enhance many dishes—beans, soups, or stews. Drop a pod or two into the pot during cooking, like heat might prefer crumbling the pod as called for in this recipe.

2 C black beans, cleaned, and soaked overnight
1 T oil
1 medium onion, chopped
2 cloves garlic, minced
2 tsp cumin
2 tsp chile powder
1 tsp lemon basil
1 tsp salt
1 chipotle pod, crumbled
6 oz can tomato paste
4-6 C water

Sauté onion and garlic in oil until translucent. Add drained beans and remaining ingredients. Bring to a boil and simmer until beans are tender, about 2 hours.

---

**Chile recipes**

The mission of Native Seeds/SEARCH (Southwestern Endangered Aridland Resources Clearing House) is to conserve, distribute, and document the adapted and diverse varieties of agricultural seeds, their wild relatives and the role these seeds play in cultures of the American Southwest and Northwest Mexico.

---

**A few general guidelines:**

- Whole dried peppers can be crushed into flakes, ground into powder, or reconstituted by covering with boiling water and left for 1 hour.
- Store powders in the refrigerator or freezer.
- Ristra chiles are best eaten within 3 months and should be rinsed before using.
- Roasted chile peppers can be made at home. Place peppers under the broiler or over an open flame, turning frequently to blacken on all sides. Put chiles in a paper bag to steam before handling. They may be frozen or peeled and used fresh.

---

**ENCHILADA SAUCE**

3 T oil
4 T flour
1 C chile powder
2 C water or chicken stock
8 oz can tomato sauce
½ tsp salt

Heat oil. Blend in flour and cook until flour is lightly browned. Remove from heat and blend in chile powder. Stir until smooth, then add water, tomato sauce, and salt. Return to heat and simmer to desired consistency (about 20 minutes).

---

**SALSA CASERA**

Chiltepins are the wild relative of common chile pepper varieties. The pea-sized fruits are very hot and usually dried, crushed, and used as a condiment. A batch of this recipe should last a long time as most people will serve it with an eyedropper!

1 C chiltepins
4-5 cloves garlic
½ tsp salt
½ tsp Mexican oregano
½ tsp coriander seed
½ C cider vinegar
½ C water

Combine all ingredients in a blender and puree on high for 3-4 minutes. Refrigerate one day to blend flavors. Keeps indefinitely in the refrigerator. Use in soups, stews, eggs, beans, tacos, or tostadas.

---

**EXTRAORDINARY PICKLES**

Crumble a few chiltepins into a jar of ordinary dill pickles to add some heat and excitement. Shake well and let steep in the refrigerator for 2 days.

---

**PASILLA CHILE SAUCE**

Pasilla chiles are mild, blackish-brown dried chiles with a rich, earthy flavor. Fresh, they are called chile negro or chilaca.

3 pasillas
1 C boiling water
1 medium onion, finely chopped
2 cloves garlic, minced
3 large tomatoes, chopped
½ tsp oregano
1 T olive oil, optional
Fresh lemon juice, optional

Remove stems from pasillas, rinse, and place in a medium bowl. Pour boiling water over the chiles and soak for 1 hour. Put pasillas and the chile water in a blender. Add remaining ingredients, except oil, and puree. Heat olive oil in a heavy skillet and cook puree over a moderate heat, stirring frequently for 10 minutes, or until desired consistency is reached. Blend in lemon juice. Season with salt and pepper if desired. Serve with eggs, tostadas, chalupas, tamales.

---

**CLAUDIA’S BLACK BEANS**

Chiptoles (smoke-dried jalapeños) can enhance many dishes—beans, soups, or stews. Drop a pod or two into the pot during cooking and remove when done, like a bay leaf. Those who especially like heat might prefer crumbling the pod as called for in this recipe.

2 C black beans, cleaned, and soaked overnight
1 T oil
1 medium onion, chopped
2 cloves garlic, minced
2 tsp cumin
2 tsp chile powder
1 tsp lemon basil
1 tsp salt
1 chipotle pod, crumbled
6 oz can tomato paste
4-6 C water

Sauté onion and garlic in oil until translucent. Add drained beans and remaining ingredients. Bring to a boil and simmer until beans are tender, about 2 hours.
**CHILE RELLENO CASSEROLE**

6 oz fresh roasted green chiles, seeded and sliced  
½ lb cheddar cheese or queso fresco, grated  
2 eggs  
½ C flour  
2 C milk  
½ tsp salt

Line a greased 8x8” baking pan with chiles. Cover with cheese. Blend other ingredients and pour over cheese. Bake at 350 degrees for 1 hour.

**GREENS AND CHILES**

Coarsely-ground chiles may be used in chunky sauces or added directly to food (pizza, salads, etc.) In this recipe they are slightly reconstituted.

1 lb fresh greens (quelite, spinach, chard, etc.)  
1 small onion, minced  
2 T olive oil  
½ tsp coarse-ground chiles  
¼ tsp salt

Wash greens thoroughly, chop and set aside to drain. In dutch oven, sauté onion in oil until soft. Sprinkle chiles and salt on top of onions; place chopped greens on top of everything. Cover tightly and simmer 5 minutes until greens have steamed down. Stir, cover, and cook 5 minutes more or until tender.

**RIO GRANDE POTATOES**

6 medium potatoes, cut in ¾” cubes  
2 tsp oil  
1 medium green pepper, cut into strips  
1 medium onion, chopped  
½-1 C chopped green chiles  
1 large clove garlic, minced  
1 large can tomatoes (or 1-1/2 lb fresh)  
½ tsp lemon basil  
1 T fresh cilantro  
½ tsp salt  
Green chile powder or black pepper to taste  
1 C grated cheddar or Monterey Jack cheese

Cook potatoes until tender. Heat oil in large skillet, cook green pepper, onion, and garlic. Add chiles, tomatoes, and spices. Cook until liquid is reduced by half. Stir in drained potatoes. Sprinkle cheese on top, cover briefly until melted. Serves 4-6.

**DEL ARBOL OR GUARJILLO SALSA**

Del arbol chiles are small and very potent. Not for the non-chile lover. Guajillo chiles are a mild to medium heat level. They are typically used dried and reconstituted for sauces.

2 T vegetable oil  
16 dried del arbol chiles or 2 dried guajillo chiles, stems removed  
3 garlic cloves  
4 medium sized tomatillos, husked, rinsed and cut in half salt

Roll chiles between your finger to loosen the seeds and check out as many as possible. Lay chiles in a hot oiled pan. Turn constantly until they are aromatic, about 30 seconds. Add to a blender. Roast garlic and tomatillos for 3-4 minutes. Blend with chiles and 1/2 cup water. Thin with more water if necessary. Add salt to taste. Allow to cool before serving.

**TURKEY BURGER**

1 lb ground turkey  
½ tsp salt  
juice from ½ lemon  
1 egg, optional  
3 T fresh cilantro, chopped  
3 T green onion, chopped  
1 tsp jalapeño chile powder  
2 tsp red chile powder  
2 tsp canola oil

Combine all ingredients except oil in a bowl and mash together. Divide into four portions and form into patties on a plate (mixture may be so moist that shape doesn't hold well). Slide off, one by one, onto a heated and oiled skillet (preferably cast iron). Fry over a medium heat, about 5 minutes on each side, or until lightly browned.

**CHILE CHEESE**

1 C lightly roasted pecans  
½ lb sharp cheddar cheese  
½ lb Monterey Jack cheese  
8 oz cream cheese, softened  
2 cloves garlic, minced  
1 T tomato or chile paste  
2 T red chile powder  
2 T green chile powder

In food processor, chop pecans finely. Remove and set aside. Grate cheese and set aside. Process together cream cheese, minced garlic, tomato paste, and red chile powder until just blended. Add grated cheeses and roughly half of chopped pecans, process until well blended.

Remove mixture, shape into a ball (or other form) and refrigerate until firm. Combine green chile powder with remaining pecans. Roll the ball in chile-pecan mixture until coated. Serve at cool room temperature with crackers.

**CHILE ROASTED CHICKEN**

1 whole chicken (3-4 lbs) rinsed and dried  
Olive Oil  
2 T chipotle flakes  
2 dried, smoky chiles such as Chipotle Morita, Mulato, or Pasilla de Oaxaca

Rub the chicken skin with olive oil, sprinkle generously with chipotle flakes and place dried, smoky chiles in the cavity. Rub chile underneath the skin. To keep chicken moist, pour 3/4 cup water or juice at the bottom of the pan. Place chicken on a rack in a baking pan in the center of a 450 degree oven. Reduce oven temperature to 350 degrees, bake approximately 25 minutes per pound or until internal temperature reaches 160 degrees in thick part of thigh. Let rest 5 minutes before carving.