

Meat with Red Chile Sauce & White Rice



Sauce

1. Put **several (5 or more) dried New Mexico chiles** (mild/dulce) in a medium pot with enough water to completely cover (they will float, but imagine how much water you would need if they didn't float). Boil for several minutes, until chiles are soft and water is red.

2. Using prongs, transfer cooked chiles to blender, along with all the water from pot, making sure to remove stems. Blend thoroughly (be careful of the hot steam).

3. Pour liquid from blender into sifter placed over a medium bowl. Drain liquid.

4. Put $\frac{1}{2}$ to **1 onion** (your preference), **3-4 garlic cloves** (or about *1 tbsp. minced garlic*), **all the chile liquid**, **oregano**, **salt**, **cumin**, and anything else you want into the

blender (about **1 tsp of each**). Blend until smooth. Save to pour over meat.

Meat

Your choice of **beef, pork, or chicken** (about **3 lbs.**).

1. In large pot, place **1-2 tbsp. olive oil**, $\frac{1}{2}$ to **1 onion**, and **3-4 garlic cloves** (or about *1 tbsp. minced garlic*).
2. Chop meat into 1" chunks. Place in pot with oil, onion, and garlic. Sprinkle a little **salt** over the meat. Mix everything together, then cook on medium to high heat, stirring occasionally. The meat will release liquid; continue to cook until all liquid has evaporated and the meat begins to brown (about 30 minutes, though it could be more).
3. Add red chile sauce, then simmer over low heat for about another 30 minutes.

White Rice

1. Put **6 cups water** in medium to large pot, with about **1 tbsp. salt**, and **3 tbsp. butter**. Bring to boil.
2. Stir in **3 cups Jasmine or Basmati rice** (if you like, you can add some *anise* or *caraway seeds*). Return to boil, then lower heat, allowing to simmer for about 15 minutes.
3. When all the water has been absorbed, turn off heat and allow rice to sit for several minutes before serving.

Tip: Use *double* the amount of water for the amount of uncooked rice. So, for every 2 cups of water, use 1 cup of rice, etc.