

Green Chile Chicken & Rice

When Amberwind and I first moved to New Mexico he was a vegetarian and lamented the lack of a version of green chile stew that he could eat. I first created a vegetarian version of this recipe. It went over quite well, even with the local Hispanics. But when we opened our little gourmet deli in the North Valley in Albuquerque our regulars asked for a more traditional version. What they got was this, a blending of my Nana's Jewish chicken soup and my vegetarian stew. It was so popular that it immediately become a standard in my repertoire! Not bad for a Jewish "Anglo" from Brooklyn, NY.

Between the Jewish chicken soup base and the healing powers of green chile this makes a great cold and flu season staple.

Make this soup as spicy as you like. Choose mild to hot chiles, according to your own taste.

1 quart	Chicken Broth—see <i>Miscellaneous</i>
1 lb	chicken, skinned, meat cut into 1/2-inch cubes
1/2 med	onions, diced
1/2 cup	carrots peeled and thinly sliced
1/3 cup	bell pepper, seeded and chopped
2 Tbs	extra-virgin olive oil
1 cup	mushrooms, quartered
1 each	tomato, diced
2 cups	green chile peppers, roasted, seeded and chopped
1/2 cup	cream sherry
2 Tbs	garlic, minced
2 Tbs	white rice, uncooked
1/2 Tbs	brown sugar
2 tsp	oregano
1 tsp	salt
1 tsp	black pepper
scant tsp	cumin

Procedure

- In a stock pot bring the chicken broth and raw chicken to a boil. Simmer for 5 minutes.
- In a separate pan sauté the onion, carrots and red pepper in the olive oil. When the onion is transparent, combine with the chicken and broth in the stock pot.
- Add all the other ingredients. Bring to a boil. Lower to a simmer and cook covered until the rice is done—approximately 10 to 15 minutes. If too thick, add a little water as needed.

Servings: 10