



34th Annual **SANTA FE**
HOME SHOW

Hot Topic *SPECIAL* Chef Johnny Vee - Home Show Recipe

Roasting chiles

Rinse chiles in cold water and dry. Cut a 1/2 inch slit at the top of the chile going the long way, near the stem; this allows steam to escape while roasting.

1. If using a chile roaster place it directly on the burner and turn gas to high. Place as many chiles as will fit on the roaster to make sure they are getting direct flame contact. Slowly turn chiles to until all sides are nicely blackened and blistered. Place in a large bowl and cover or in a paper bag tightly shut. Allow to steam for 10 minutes.
3. Wearing rubber gloves (especially with Hatch chiles) gently scrape away the blackened skin and place on a clean cutting board. If you are using chiles for rellenos try not to split the chile further rather leave intact. (You will use the small slit to slide in your cheese.)
4. For the meatloaf recipe cut off the stem and split the chile lengthwise and open up. Gently brush away any seeds. Never rinse under water as all your wonderful chile flavor goes down the drain.

Who doesn't love meatloaf? Gussy your favorite recipe up by enrobing it in delicious roasted chiles. (Kaune's Neighborhood Market sells a fantastic premixed grind) Or how about on a sandwich topped with melted Manchego cheese!

Green Chile Wrapped Meatloaf

6-8 large roasted, peeled and seeded New Mexico Green Chiles

1. recipe your favorite meatloaf that calls for 2 lbs. of meat
2. Line a 9"x5" loaf pan with the opened chiles placing the charred side toward the pan. Allow the chiles to hang out of the pan so you have enough to fold over the top before baking. Preheat oven to 375°F.
3. Add meat to the loaf pan, gently press meat down and shape evenly. Fold chiles over meat and bake for 40 to 50 minutes or until the internal temperature is 160°F.
4. Rest meatloaf 10 minutes before slicing. Serve on a bed of your favorite New Mexico Red Chile Sauce.