

## MAXON'S GREEN CHILE CHOWDER

Yield: Approximately 8 cups

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| ½ fresh jalapeño, seeded and minced   | ½ teaspoon seasoning salt                                      |
| ¼ cup fresh long green chiles, roasted, peeled, seeded and finely chopped (approximately 3 medium, fresh long green chiles) | 4 cups chicken stock   |
| 1 cup finely chopped onions   | ¼ cup margarine  |
| 2 pounds potatoes, peeled and cut into ½-inch cubes   | ¼ cup flour  |
|   | 3 cups milk (may use 1 ½ cups milk and 1 ½ cups half-and-half) |
|   | Cheddar cheese, shredded                                       |

Combine first 6 ingredients. Bring to a boil. Reduce heat and simmer 20 minutes. Melt margarine over low heat; add flour to blend. Cook, stirring constantly, for 3 minutes to make a blonde roux. Strain liquid from potato, chile and onion mixture and reserve 3 cups cooking liquid. Mash ½ potato, chile and onion mixture. Reserve other half. Stir reserved cooking liquid into roux. Raise heat, stirring with a wire whisk until thickened. Add milk to thickened liquid and continue to stir until it comes to a simmer. Turn off heat. Add mashed potato, chile and onion mixture. Stir in and blend well. Add reserved cubed potatoes, chile and onions. May serve with shredded Cheddar cheese on top.

*We know people who will buy this book for this recipe alone.*