

# Green Chili Sauce - Part 1

This recipe is labeled "Part 1" because it is a work in progress. I have begun a quest to come up with a green chili sauce that is good enough to compete with those made by restaurants such as Alberto's in Greeley, Colorado, and Santiago's, which is scattered throughout Colorado. This recipe doesn't even come close to matching what you'll find there, but, for my first attempt, it was pretty stinkin' good.



For those of you who aren't familiar with green chili sauce, it's a thin, gravy-like chili (made primarily from green chilies), which is typically served as the topping of a smothered burrito. These recipes usually contain pork, but for my first shot, I decided to keep it simple and go hippie with it.

- 26 ounces roasted green chilies (diced, frozen okay)
- 1/3 cup minced white onion
- 1 clove minced garlic
- 3 tablespoons Sadie's salsa
- 1 (14 oz) can chicken broth
- 1 fresh diced jalapeno with the seeds removed
- 2 tablespoons bacon grease
- 1/2 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon kosher salt

Heat bacon grease to medium-low, and cook the onions, garlic and salt for about 2 minutes. Remove from heat.

Puree your green chilies and the onion/garlic/salt/grease mixture. You want a really fine texture. To get the texture I wanted, I had to run it through the food processor, then the blender.

Once you're done blending it up, put the puree, and everything else, back into the pot. Bring to a boil. Reduce to simmer, and let it simmer until it's reduced until you're left with a gravy-like consistency. Stir as needed throughout the cooking process to keep it from burning to the bottom of the pan.

Serve over a bean and cheese burrito. Or, our family's favorite is to get a take-out taco pizza and smother it. We like it on Godfather's Taco Pizza.