



HATCH CHILE PEPPERS



What is Hatch?

-  Referred to as "Hatch Chiles" because they are grown in Hatch Valley, New Mexico.
-  Hatch Chile's have a very short season – mid July to late August.
-  Range 1,000 to 2,500 units on the Scoville scale.
-  Created by breeding three different chile peppers to complete the perfect pepper.
-  Fire roasted Hatch Chile Peppers are sweet, tangy and have rich flavors of pepper and smoke.
-  Hatch Chile Peppers are best when roasted!

Pick Your Roasting Method

Broil – Preheat broiler. Lay peppers on foil-lined baking sheet. Place pan under broiler for 9-12 minutes or until pepper skin is completely blackened and blistered.

Grill – Place peppers on hot charcoal or gas grill 4-5 inches above heat source. Turn occasionally. Remove peppers once skin is completely blackened and blistered.

Skillet – Heat large iron skillet to medium-high. Place peppers on skillet. Turn occasionally. Remove peppers once skin is completely blackened and blistered.

Peel – After peppers are roasted place them in a large plastic or paper bag for 10-15 minutes to steam and cool. Using rubber gloves remove the peppers from the bag. Remove the external skin from the peppers and rinse under cool water.



HATCH RECIPES



Hatch Chile con Queso

INGREDIENTS:

- 1 tsp olive oil
- 1/4 cup chopped white onion
- 1 clove garlic, minced
- 2 roasted hatch chiles, chopped (skin, seeds, and stem removed)
- 4-6 tbsp milk
- 8 oz. white American cheese, shredded
- 2 oz. Monterrey Jack cheese, shredded
- Salt
- Pepper

DIRECTIONS:

1. Heat oil in small sauce pan over medium heat.
2. Sauté onion until translucent, 3-5 minutes.
3. Add minced garlic and cook for 1 minute more.
4. Add chiles and 4 tablespoons milk, stirring until heated.
5. Add grated cheese one handful at a time, occasionally stirring between additions to incorporate melted cheese with the milk.
6. Add additional milk by the tablespoon, if necessary.
7. Salt and pepper to taste, serve warm with chips.
8. It will get thicker as it cools but it can easily be thinned with a short trip through the microwave.

Stuffed Hatch Cheeseburger

INGREDIENTS:

- 1 lb lean ground beef
- Salt
- Pepper
- Worcestershire Sauce
- 1 roasted hatch chile, chopped (skin, seeds, and stems removed)
- 6 Tbsp grated Monterrey Jack cheese
- Burger buns
- Sliced avocado
- 1/2 cup Hatch Chile con Queso

DIRECTIONS:

1. Heat grill to medium-high heat.
2. Season ground beef with a pinch of salt, black pepper and a few dashes of Worcestershire sauce.
3. Divide ground beef into three equal portions and divide each portion in half.
4. Form each ball of ground beef into a patty.
5. Top three of the patties with two tablespoons cheese, 1/3 of the chiles and then second patty.
6. Pinch the patties around the edges to seal well and lightly press into a uniform burger patty.
7. Cook on the grill 4-5 minutes each side, until cooked to desired doneness.
8. Assemble on buns and top with sliced avocado and a scoop of queso.



HATCH RECIPES



Hatch Chile Mac-N-Cheese

INGREDIENTS:

- 3 tbsp butter
- 1/4 cup yellow onion
- 2 tbsp flour
- 2 cups milk
- 2 cups cheddar cheese (divided)
- 2 cups elbow macaroni, cooked
- 4 Hatch Chile Peppers (roasted, peeled, seeded and chopped)

DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Melt butter in a heavy pot.
3. Add onion and sauté for 5 minutes.
4. Stir in flour until incorporated.
5. Whisk in milk and turn up heat, constantly stirring. Do not let boil.
6. Add in half the cheese and all the Hatch Chiles and stir until melted.
7. Mix sauce with cooked pasta and pour into an oven-safe dish.
8. Top with remaining cheese and bake until cheese is melted and slightly brown.

Hatch Chile Pepper Garlic Bread

INGREDIENTS:

- 1 Robért's house-made ready-to-bake garlic bread
- 4-5 Hatch Chile Peppers, roasted
- 2 cups Mexican style shredded cheese

DIRECTIONS:

1. Peel skin from the chile peppers, remove seeds and chop into small chunks.
2. Follow the directions on the garlic bread bag to prepare the bread. Halfway through baking, remove the bread from the baking bag and place open-faced on a cookie sheet.
3. Sprinkle the chiles and shredded cheese over both halves.
4. Continue baking until cheese is melted and the edges are crispy. For a spicier garlic bread, sprinkle with red chili flakes or jalapeño slices.



HATCH RECIPES



Hatch Chile Pepper and Bacon Cornbread

INGREDIENTS:

- 6-8 Hatch Chile Peppers, roasted
- 6 oz bacon, cooked and crumbled
- 1 package Jiffy cornbread or corn muffin mix
- 1 egg
- 1/3 cup milk
- 2 cups shredded cheddar or pepper jack cheese

DIRECTIONS:

1. Cook bacon, chop or crumble, and set aside.
2. Peel 6 to 8 roasted Hatch Chile Peppers and chop into rough sized chunks, set aside.
3. Prepare one box of Jiffy cornbread or corn muffin mix according to the recipe.
4. Reserve some of the cheese and bacon to top the cornbread.
5. Fold the bacon, peppers and shredded cheese into the batter and pour into a greased baking pan.
6. Bake according to the instructions on the box.
7. During the last 5 min of baking, sprinkle reserved bacon pieces and shredded cheese over top.
8. Finish baking until cheese is melted.

For a spicier cornbread, try adding jalapeños to the dough in addition to the Hatch Chiles. For a sweeter cornbread, brush top with a local made honey once out of the oven.