

Roasting HATCH CHILE PEPPERS at home

Hatch Chilies can be grilled or broiled for about 5-6 minutes per side at 450°F. You want to leave the chiles on until nearly all the skin is blistered and browned. It does not matter if they look burned; in fact, the charred parts add a lot of flavor. A batch of chiles should take about 13 minutes to be done.

As the chiles are, done place them in a heat safe bowl and cover with plastic. Let stand 10-15 minutes.

The steam will help loosen the skin from the chiles.

To peel rinse under cold water rubbing to remove the skin,

Pull the stem out and rinse the inside to remove the seeds.

Cool and prepare according to your recipe. Chilies can be

stored in the freezer for up to one year and thawed in the refrigerator before use.



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