Chile Colorado Con Carne
(Red Chile with meat)

1 Tbs. shortening
1 lb. cubed beef or pork steak
6 Tbsp. chile molido
1 clove garlic, minced
2 cups water
1 Tbs. flour
salt to taste

Melt shortening, add meat and flour, fry; add garlic, salt and package contents. Blend well. Add water and let simmer for 30 minutes, stirring occasionally. Country of Origin: U.S.A

Chimayo Blend

This is a special blending of two of the worlds best tasting chiles. Both grown in New Mexico, it combines the chiles grown in the famous Hatch Valley and the scarce chile from the area of Chimayo.

Red Chile Butter
2 sticks Unsalted butter, room temperature
1 tsp. Los Chileros Chimayo Blend
1 Tbsp. chopped garlic
Salt and pepper to taste

Combine all in food processor and using the ‘pulse’, mix until well blended. Dish into individual ramekins or larger bowl if desired. Chill in refrigerator. This is great on baked potatoes or corn-on-the-cob. Country of Origin: U.S.A

Los Chileros de Nuevo Mexico
P.O. Box 6215, Santa Fe, NM 87502
Phone 505-768-1100 FAX 505-242-7513
www.loschileros.com
email: info@loschileros.com
Manufactured at 401 2nd St SW, Albuquerque NM 87102

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New Mexico Red Chile Sauce

In New Mexico, we use this sauce over everything! It will store in the refrigerator for 3 days, tightly sealed.

3 Tbsp. olive oil
½ yellow onion, chopped
2 Tbsp. Flour
14 oz. Organic, low salt chicken broth
3 Tbsp. Los Chileros Organic New Mexico Red Chile Powder
2 tsp. cumin
2 tsp. salt
2 cloves garlic, minced

Heat 1 Tbsp. of the olive oil over medium heat and sauté onion until limp. Add the remaining 2 Tbsp. oil and stir in flour; lightly browning the flour. Add the chicken broth and stir until smooth. Add the remaining ingredients and cook over low heat until smooth and flavors have blended. Country of Origin: U.S.A.

Ingredients: Organic New Mexico Red Chile

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Chile Colorado Con Carne
(red chile meat)

1 Tbsp. shortening
1 lb. cubed beef or pork steak
6 Tbsp. chile molido
1 clove garlic, minced
2 cups water
1 Tbsp. flour
salt to taste

Melt shortening, add meat and flour; fry. Add garlic, salt and chile molido, and blend well. Add water and let simmer for one and a half hours, stirring occasionally. Country of Origin: U.S.A.

Ingredients: New Mexico Red Chile

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New Mexico Chile Sauce with Pork

2 lbs. Boneless pork shoulder, cut into 1 inch cubes
2 oz. Los Chileros Organic New Mexico Red Chile Pods
4 garlic cloves, fresh
1 tsp. garlic powder
3 cups water
1 1/2 tsp. salt

Preheat oven to 375 and roast pork for 30 minutes in shallow baking dish, uncovered, stirring occasionally. While pork is roasting, soak chiles in bowl with enough hot (near boiling) water to cover until chiles are rehydrated. Drain and de-stem chiles. Wear rubber gloves before handling the rehydrated chile and do NOT touch your eyes, lips, etc. Its hot!

In food processor, puree all ingredients except pork, until smooth. Pour sauce into dish and combine with pork. Bake uncovered until pork is tender, about 45 minutes.

Country of Origin: U.S.A.

Ingredients: Organic New Mexico Chile Whole

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Red Chile Butter

You can use any of the Los Chileros Chile powders to make this, or to save a step, just mix in 1 tsp. of one of our rub mixes – it already has the

2 sticks Unsalted butter, room temperature
1 tsp. Los Chileros Organic New Mexico Red Chile Flakes
1 Tbsp. chopped garlic
Salt and pepper to taste

Combine all in food processor and using the 'pulse' mix until well blended. Dish into individual ramekins or larger bowl if desired. Chill in refrigerator. This is great on baked potatoes or corn-on-the-cob. Country of Origin: U.S.