

Chile Verde with Black-Eyed Peas

Serves 8

Ingredients

2 smoked ham hocks
2 Tbs. olive oil, plus an additional 1 Tbs. olive oil
2 large sweet onions, 1 chopped, 1 quartered
6 cloves sliced garlic
1 tsp. ground coriander
1 tsp. ground cumin
8 cups of water
4 14oz cans organic canned black-eyed peas, rinsed and drained
4 serrano chiles, seeded
3 poblano chiles, seeded
1 lb tomatillos, husks removed, rinsed
Kosher salt
freshly ground pepper
2 cups cilantro leaves
Sour cream
Chives, chopped

Instructions

1. Heat the 2 Tbs olive oil on medium in heavy bottom stock pot or Dutch oven. Brown ham hocks in oil on all sides.
2. Add chopped onion and garlic to browned ham hocks and cook until vegetables begin to brown, about 10 minutes.

3. Add coriander and cumin and stir 1 minute.
4. Add 8 cups of water to pot, bring to a boil, reduce heat and simmer 2 hours, skimming foam from the surface.
5. Add black-eyed peas to pot and simmer 20 minutes. Remove ham hocks and let cool. Pick and shred meat from bones and discard fat and bones.
6. Preheat oven to 400 degrees. Toss quartered onion, poblanos, 2 serrano chiles and the tomatillos together with the 1 Tbsp. olive oil, season with salt and pepper. Roast until lightly browned, turning occasionally, 15-20 minutes. Cool 20 minutes.
7. Puree cooled chile mixture in a blender or food processor. Add cilantro, and serrano chiles, and puree until smooth.
8. Stir the chile mixture into the bean mixture and season with salt and pepper. Serve topped with sour cream and chopped chives.

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