



Put the carrots, onions, jalapeños, garlic, salt, peppercorns, coriander seeds, epazote, bay leaf, vinegar, and olive oil in a large saucepan and cover with water. Bring to a boil, then reduce to a simmer and cook until the carrots are just cooked through. Transfer to a bowl to cool.

When the vegetables are cool, add the oregano. Taste and add salt if necessary.

## Green Chile Stew

In northern New Mexico, green chile stew is legendary. Everybody makes it, everybody eats it, and everybody loves it, even if everybody makes a different version—with or without potatoes, or tomatoes, or cumin, or tomatillos, or cilantro, but never without a healthy amount of green chile. Pork stew is the favorite, but it can be made with lamb, beef, chicken, or turkey too. Green chile stew is good any time of year, but it is especially welcome on a cold winter night. It makes a great burrito with rice and beans, but I like it best in a bowl, with warm, thick corn tortillas on the side.

5 pounds well-marbled boneless pork butt, cut into 2-inch cubes	6 large carrots, peeled and chunked
Salt and pepper	1 cup chopped roasted green chiles (see Note), or more as you like
2 tablespoons vegetable oil or lard	2 tablespoons all-purpose flour
2 large onions, finely diced	8 cups water or chicken broth
4 to 6 garlic cloves, chopped	3 pounds russet potatoes, peeled and cut into large dice
2 teaspoons cumin seeds, toasted and finely ground	Chopped cilantro
½ cup chopped tomatoes, fresh or canned	Hot corn or flour tortillas

Season the meat with salt and pepper. Heat the oil or lard in a large Dutch oven or other heavy-bottomed pot. Add the meat, in several batches, without crowding, and brown it lightly. Transfer to a platter or tray.

Add the onions to the pot and brown them. Add the garlic, cumin, tomatoes, carrots, and green chiles, then sprinkle the flour over and stir. Salt the mixture, then return the browned meat to the pot and stir well. Cover with the water or broth and bring to a boil.

Cover the pot, turn the flame to low, and simmer gently for 1 hour.

Taste the broth and fiddle with it, adding salt or more green chile as necessary. The broth should be well seasoned and fairly spicy. Add the potatoes and continue cooking for 30 minutes, or until the potatoes are soft and the meat is quite tender. Skim any fat from the surface of the broth.

Let the stew rest for an hour or more. Refrigerate overnight if desired.

To serve, reheat the stew and ladle into warmed bowls. Sprinkle with chopped cilantro and accompany with hot tortillas. *serves 8–10*

#### {NOTE ON} ROASTING GREEN CHILES

Fresh green chiles, such as New Mexico or Anaheim, must be roasted over an open flame on a barbecue grill, gas burner, or under the broiler, till blackened. Then rub off the skins, remove the stems and seeds, and coarsely chop the chiles. Twelve large fresh chiles will yield approximately 1 cup of chopped. Lacking these, a pretty fair approximation can be made with a combination of roasted fresh poblano chiles (sometimes called pasillas) and roasted jalapeños. Frozen green chiles are an acceptable substitute for fresh; use commercially canned chiles only as a last resort.