

Smoked pepper chili

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Ingredients

Main

- 4 yellow crookneck squash
- 4 green squash
- Two 28 oz cans of whole peeled Italian (San Marzano) tomatoes, or a pile of fresh tomatoes.
- Black beans, equivalent to 1 can. If using canned beans, rinse them very thoroughly because otherwise you'll fart a lot.

- Chipotle peppers in adobo sauce. This can be purchased at hispanic markets or in the hispanic section of many grocery stores.
- 6 to 8 poblano (pasilla) peppers
- 3 cloves of garlic, chopped
- Oil. I use olive, but anything should work.
- Cilantro
- Plain, full fat yogurt

Aromatics (to taste)

- Green onion
- Yellow chili pepper
- Turmeric (I use a lot, about 1.5 T)

For huevos rancheros style

- 2 eggs
- Corn tortillas

Process

This recipe is written using an oven, but if you have a grill, use it for the vegetable preparation steps.

1. Preheat the oven to 400 F.
2. Slice all four squash lengthwise, and then slice into half circles with thickness ~2 or 3 mm. Place squash in a large baking dish and brush with oil and place in the oven. Bake until all slices are dry. Some will be brown and crispy. You may wish to flip some of them over once half of them are brown.
3. Mash the tomatoes in a strainer or colander to remove as much liquid as possible, but keep the liquid (catch it in a bowl). Reduce the solids in a pan on medium heat, slowly adding the liquid as the solids dry out. Cook until all juice is used and the remaining solids turn maroon in color.
4. While tomatoes are cooking, heat the turmeric in a pot on medium heat. Once the turmeric becomes fragrant, add oil and garlic.
5. Once the garlic is fragrant, add about half of the chipotles to the pot and stir. You don't want the pot too hot here or the peppers will burn and stick.
6. Add the cooked tomatoes and squash to the pot.
7. Add a bit more of the chipotle peppers and their sauce if you want a spicy end result.
8. While the tomatoes and squash simmer, slice the pasilla peppers lengthwise and pull them apart into halves. Remove the hard stem cores and most of the seeds. Brush with

oil, place in the baking pan, and place it into the oven. Add an uncut yellow chili to the baking pan if desired.

9. Add black beans to the pot and stir gently.
10. Once the pasilla pepper skins blister and start to turn black, remove the peppers from the oven and add to the pot. These things are amazing and give the chili a lot of its flavor.

At this point you have the basic chili which you can serve with yogurt and cilantro. To make huevos rancheros, continue with the remaining steps.

1. Fry two tortillas in a pan with oil. Once one side is done, flip and fry the second side.
2. Smother the tortillas with chili and stir it around a little.
3. Beat the eggs and pour onto exposed areas of the pan. Scramble the eggs and mix into the chili.
4. Remove chili-topped tortillas from the pan with a spatula and serve.
5. Goes really well with a dollop of yogurt on top. Typical Mexican style might use sour cream here but yogurt is much better.

I've also used this chili as the sauce for pizza. The end result looks like this:

