***NR#11 NMDOH POTATO AND GREEN CHILE STEW WITH LAMB-LOIS ELLEN FRANK***

***Serving Size and Ingredients: 1cup***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 6 ¼ tsp | 12 ½ tsp | 25 tsp | Sunflower oil |
| 3 1/8 lbs | 6 ¼ lbs | 12 ½ lbs | Ground lamb |
| 6 1/4c ups | 12 1/2 cups | 25 cups | Onion, diced |
| 3 TBSP  | 6 ¼ TBSP | 12 ½ TBSP | Blackened Garlic, finely chopped |
| 3 1/8 cup | 6 ¼ TBSP | 12 1/2cups | Green Chile, roasted, seeded and chopped |
| 43 3/4c  | 87 ½ ounces | 175 ounces | No added salt chopped tomatoes |
| 12 ½ cups | 25 cups | 50 cups | Tap water |
| 17 ¼ lbs | 34 1/3 lbs | 68 ¾ lbs | Yukon Gold, Dutch yellow potatoes, red potatoes, fingerling or russet potatoes, Washed Diced into ½ to 3/4inch cubes, leave skin on |
| 3 1/8 cup | 6 1/2cups  | 12 1/2cups | Organic corn kernels |
| 1/3 tsp  | ¾ tsp | 1 ½ tsp | Kosher salt |
| To taste | To taste | To taste | Ground black pepper |
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***Instructions:***

**1. Heat a dry, seasoned, medium-sized cast-iron or heavy bottomed pan over high heat until it is hot, but not smoking. Place raw peeled garlic in the pan and cook, stirring occasionally until garlic begins to blacken on all sides. Cook for approximately 6 minutes depending on the heat. It is important to keep stirring the garlic, so it blackens evenly on all sides, but should not be completely black. Some parts of the garlic may retain the original color. Remove from heat and place in a bowl to cool for about 5 minutes. Once the garlic has cooled, finely chop.**

 **2. In a heavy bottomed soup pan over medium to high heat, heat oil until hot, but not smoking, and add the ground lamb. Cook for approximately 4 to 5 minutes stirring to make sure that the meat browns and is cooked through.**

**3. Add the onion and sauté for an additional 4 minutes until the onions turn clear. Add the chopped garlic and sauté for 1 more minute.**

 **4. Add the chopped green chiles and cook for 2 minutes. Add chopped tomatoes, cook for 2 more minutes. (Continued on next page) (Potato and Green Chile Stew with Lamb continued)**

**5. Add 3 cups of the water, the diced potatoes, and bring to a boil.**

**6. Reduce heat to medium and simmer uncovered for 25 minutes or until the potatoes are soft.**

**7. Add the corn kernels, salt, black pepper, and remaining cup of water. Simmer for another 10 minutes.**

**8. Remove from heat. Serve immediately.**

 **NOTE: Chiles vary in heat so taste the chiles before you add them to the stew. Start with less chile if you want a milder stew. If using a 1 lb. 12 oz. container of mild frozen green chiles it will yield approximately 2 cups of chopped green chile with 1 cup of chile water. (Drain if using for this recipe).**