



MILE HIGH DIY

— COOKING *with* VISIT DENVER —
and Chef Dana Rodriguez

Denver's dining scene is sizzling! From *Food & Wine* to *The New York Times*, the city's reputation for fine dining has risen enormously, thanks to James Beard Award-winning chefs, innovative chef-owned eateries, gourmet markets, food halls and a focus on locally sourced cuisine. Until you can dine on one of Denver's famous patios yourself, try making this green chili pozole from Chef Dana Rodriguez of *Work & Class* and *Super Mega Bien* – both of which have been nominated for James Beard Awards!

Chef Dana Rodriguez's

GREEN CHILI POZOLE



INGREDIENTS

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|------------------------|--|
| 4 poblano chilis | 1 TBS dry Mexican oregano |
| 4 jalapeños | 1 ½ tsp black pepper |
| 5 tomatillos | 3 TBS salt |
| 1 white onion | 32 oz canned hominy, drained |
| 5 garlic cloves | 3 qts chicken or veggie stock |
| ½ bunch fresh cilantro | 4 cups shredded chicken - <i>rotisserie chicken is great</i> |
| 1 TBS ground cumin | ½ cup canola oil |
| 1 TBS ground coriander | |

Cut onion in half. Slice one half and set the other aside. Remove the stems from the peppers. Grill peppers, onion, garlic and tomatillos for about 10 minutes until nice and charred. Combine cilantro and spices in a food processor or blender. Add the grilled veggies and blend together.

In a large pot, add the oil and the blended green salsa. Add the chicken and stock. Simmer for 1 hour. Add the hominy and simmer for another 30 minutes. ¡Buen provecho!