

Hatch Chili Tutorial

Supplies Needed:

Hatch Chilies: Un-Roasted or Roasted
Food Processor
Ice Cube Freezer Trays – Silicone is Best
Seal a Meal/Food Saver/or other Vacuum Sealer
Vacuum Sealer Bags – Roll or Pre-Sealed
Magic Marker
Gloves, Optional

Steps:

Note: if the chilies are already roasted, skip ahead to Step 5, Page 4.

Step 1 - Roasting
Chilies at home.

Rinse the chilies and
pat dry.

Pre-heat oven to 425
degrees. Or, if
grilling, pre-heat the
grill.



Step 2 - Roast the Chilies

Oven - Place the hatch chilies on a cookie sheet and roast them at 425 degrees for about ten minutes. The chilies should start to blister and blacken.

Grill - Place the hatch chilies directly on the pre-heated grill, turning frequently, until the chilies are blistered and blackened.

They should look like this when they are done:



Step 3

Place the chilies in a paper or plastic bag. This helps to make the chilies sweat so they are easier to peel.



Step 4

Peel the chilies.

Wear gloves if needed, and simply slide your hand down the chili to pull off the skin.

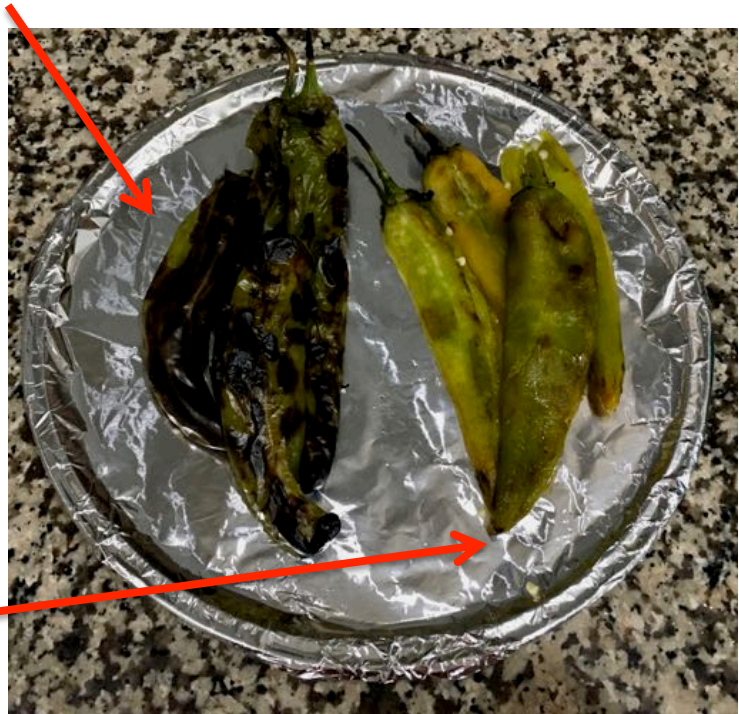
Typically, I will work with a bunch at a time, and then rinse them under water to get as much of the skin off as possible.

It's okay if some of the blackening and skin are left on.



Peeling

Roasted and Un-peeled Chili



A peeled Chile should look like this

Note: Once Chilies are peeled, skip ahead to Step 8, Page 7.

Step 5 - Working with Pre-Roasted Chilies

Pick up the chilies at the location of your choice.

We get a case of the “hot” freshly roasted, hot chilies from Central Market, but Whole Foods also roasts them during Hatch Chili Season.

Chilies come in a variety of temperatures



Both stores also provide pre-roasted chilies in the produce section that have cooled down and are packaged in smaller containers.

Step 6

If the chilies are hot, let them cool for a bit on the counter, then, place them in plastic bags and put them in the refrigerator until you are ready to puree or freeze them.

****Make sure to process them within 5 days for best results.****



**Steaming Hot
Chilies – freshly
roasted**

**Packaged and
ready for the
refrigerator**



Step 7

Remove the chilies from the refrigerator and begin peeling them. Wear gloves if needed, and simply slide your hand down the chili to pull off the skin.

Typically, I will work with a bunch at a time, and then rinse them under water to get as much of the skin off as possible.



Step 8

Cut the top of the chili off and place into the food processor until it is full.

The seeds can be removed by slicing the chili lengthwise and scraping out the seeds.

We prefer to keep them in for the extra heat.



Step 9

Puree the chilies once the food processor is full.



Pour the pureed chilies into a bowl.



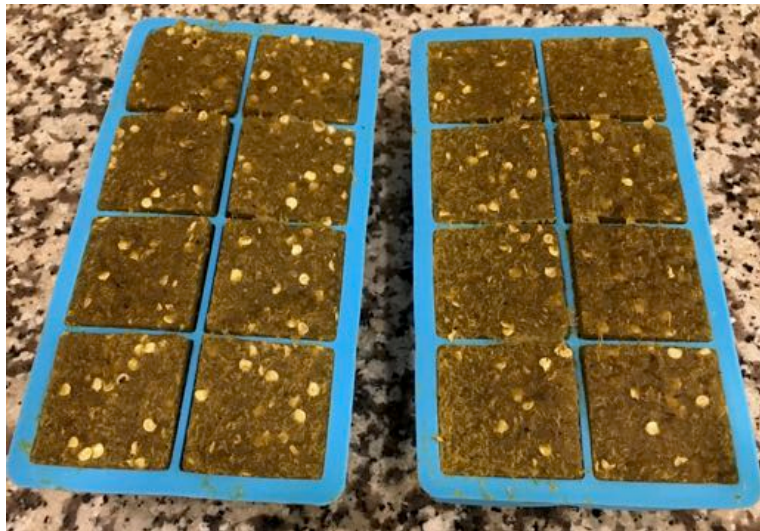
Step 10

Pour or scoop the pureed chilies into large silicone freezer trays and place in the freezer overnight. They need to be frozen solid for packaging.



Step 11

Remove the frozen trays of chilies. Run warm water on the bottom of the trays to remove the chili blocks.



Step 12

Flip the frozen chili blocks out onto the counter using butcher paper or aluminum foil.



Step 13

Get out the seal a meal or other food saving vacuum appliance, and roll of freezer bags – or pre-sized bags.



Step 14

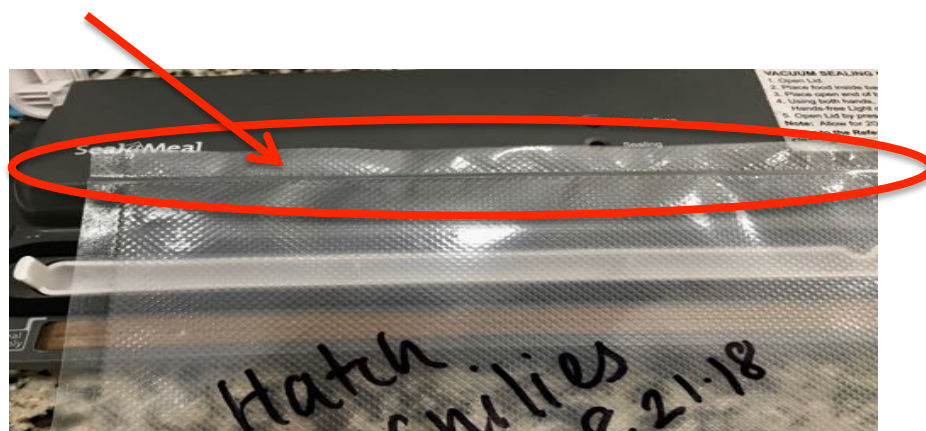
To make the freezer bags using the rolls, place the end just across the sealant bar and close the sealer.

Press your hands as directed on the machine, and hold down until the hands free light comes on; the sealing light will then illuminate to indicate the bag is being sealed.

Remove your hands and wait until the lights go off. At this point, the end of the bag will be sealed.



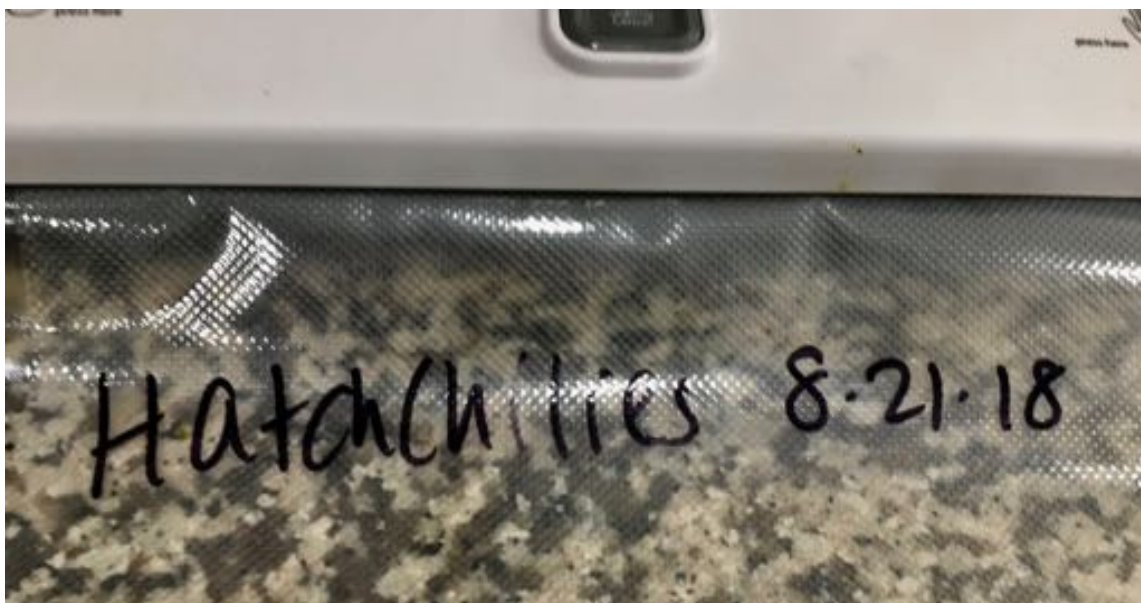
Sealed Edge



Step 15

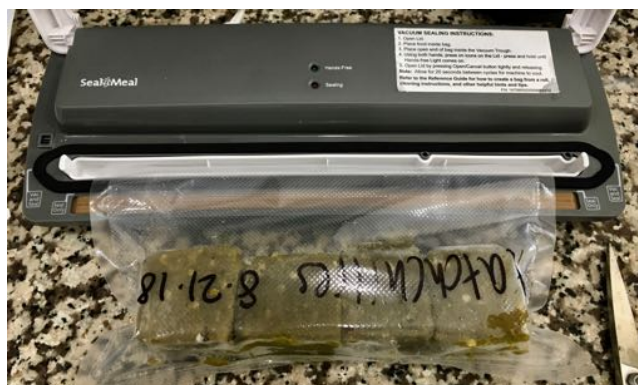
Using a permanent marker, write “Hatch Chilies” and the date they have been sealed.

Sealed and frozen hatch chilies are good for up to two years in the freezer.



Step 16

Place frozen chili blocks into the bag and put the opening into the sealer; close and press hands to seal following the manufacturers' directions.



Step 17

Place frozen, packaged chilies in the freezer and use in your favorite sauces, chilies, and other dishes as desired.

I add mine to hollandaise and béarnaise sauce – delicious!

Enjoy!

Sherri

