

## **GREEN CHILE BEEF STEW WITH BUTTERNUT SQUASH**      **serves 6**

*If your chiles are hot, you might want to skip the crushed red pepper in this recipe. Hot, buttered tortillas are a typical accompaniment for chile stews. Other garnishes might include minced green onions or thinly sliced radishes -- as we do with posole. To serve 8 or ten, serve over cilantro rice.*

- 2 tablespoons olive oil
- 2 pieces bacon, chopped
- 3 pounds beef pot roast, trimmed, and cut into 1-inch pieces
- Freshly ground black pepper
- Crushed red pepper
- 2 each: large onions, stalks celery, carrots, peeled -- chopped, minced, and sliced into 1/2-inch pieces, respectively
- 1 large Colorado potato, peeled, and diced
- 1 teaspoon kosher salt
- 2 garlic cloves, minced
- 1 generous tablespoon dried oregano
- Small handful chopped fresh parsley (about 1/3 cup)
- 1/2 pound roasted green chiles--about 4-- peeled and chopped (or use 2 cans --4 1/2 oz each--drained canned chiles)\*
- 2 cups diced butternut squash (about 16 ounces, 1 pound before trimming-- or 1/2 a medium butternut squash)
- 4 tablespoons (1/4 cup) tomato paste
- 1 cup white wine or chicken broth
- 2 cups water
- 1 quart low-sodium chicken broth
- 1/2 cup corn, fresh or frozen
- Grated extra-sharp cheddar and chopped fresh cilantro for garnish, optional

Add oil to a large Dutch oven or heavy soup pot. Heat over medium-high flame and add bacon and half of the beef. Season with 1/4 teaspoon black pepper and a pinch of crushed red pepper. Brown both sides of beef and remove to a bowl. Add rest beef and repeat. Add cooked beef in bowl back to the pot. Stir in onions, celery, carrots, potato, and let cook 5-6 minutes until vegetables are softening; sprinkle with salt. Add garlic, oregano, parsley, green chiles, and squash. Let cook another 2 minutes, stirring, and spoon in tomato paste. Mix well.

Pour in wine. Stir down and simmer until wine is absorbed, 3-4 minutes. Pour in water and broth; raise heat and bring a boil. Reduce to simmer, cover, and cook until everything is tender--about 2 hours, adding corn for last 5 minutes. Taste and adjust seasonings. Serve hot garnished with cheese and cilantro, if desired.

*Traditionally, hot tortillas are served with chile stew. (Make 2 packages of about 6 each, wrap in aluminum foil, and heat 10 or 12 minutes in a 350 degree Fahrenheit oven. Serve hot with butter, if desired.)* copyright Alyce Morgan, 2017 [moretimeatthetable.com](http://moretimeatthetable.com)