

RECIPE 10 MEXICAN-STYLE CHILI PEPPER POACHED CHICKEN

INGREDIENTS

- 1 whole chicken
(about 3 lbs.)
- 1 poblano pepper, diced
- 1 cup onion, diced
- 1 cup tomato, diced
- 3 cloves garlic, minced
- 1 bunch cilantro, chopped
- 2 tablespoons chili powder
- 1 teaspoon dried marjoram
- 1 teaspoon dried oregano
- 2 bay leaves
- 1 teaspoon salt
- Water to cover chicken
(about 3 qts.)



IN A GROEN 20 GALLON KETTLE

1

Arrange the chicken in kettle and add enough water to just cover.

2

Add the onion, poblano pepper, tomato, garlic, chili powder, marjoram, oregano, bay leaves and salt.

3

Bring the liquid to a boil and reduce the heat to low, so the liquid simmers. Simmer for 7 minutes, then place cover on the kettle and turn off heat. Let the chicken cool in the broth for one hour.

4

Remove chicken from broth. Once cooled, pull the meat and save the stock for a variety of Mexican dishes.

