Colorado Potato Green Chili Stew

I made this recipe for an event here in Colorado and it was a huge hit, so we decided it was time to share it with everyone. The Trager grill does a great job of keeping the Dutch oven hot and really helping us turn this chili into a masterpiece. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** Serves 8-10 people

##### **Prep time:** 15 Minutes

##### **Cook time:** 2-3 Hours depending on desired smoke flavor

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### ½ Cup **Oil, Canolive Blend**

### 1 ea **Pepper, Red, Bell, Medium size Medium Diced**

### 2 ea **Pepper, Green, Bell, Medium size Medium Diced**

### 1 ea **Onion, Yellow, Medium size Medium Diced**

### 2 Cups **Corn, Kernels Only**

### 8 ea **Tomatillos, Large, peeled cut into 6 wedges each**

### 2 Lbs **Pork, Ground, Not Seasoned don’t use ground sausage**

### 1.5 Cups **Green Chile, Roasted, Medium Diced**

### 1.5 Qt **Chicken Stock not broth**

### 1 Can **Tomato, Crushed, Fire Roasted, 28 oz can with juice**

### as needed **Masa de Harina start with ¼ cup and adjust**

### 1.5 lbs **Potatoes, Yukon Gold, Cooked Diced**

### 3 Tbsp **Rub A Dub, 5280 Culinary adjust as needed**

### 2 Tbsp **Bayou Dust, 5280 Culinary adjust as needed**

### 1 Tbsp **Fishy Fishy Herb Blend, 5280 Culinary adjust as needed**

# Prep Directions:

* + ***Follow all prep instructions in the prep notes and store all prepped food in containers until needed***

# Cooking Directions:

**Preparation:**

* Load the Reserve Blend Pellets and Ignite the Traeger Ironwood Grill. Set temp for 400 degrees
* Once the grill is hot, add your 9qt Dutch oven and heat to 400 degrees
* Prep the ingredients as instructed above
* Separately on your stovetop - In a large soup pot, bring the Yukon gold potatoes to a boil and cook until fork tender. Remove from the water, allow to cool slightly and then dice into large cubes
* Once cast-iron pan is heated add the olive oil and heat for 30 seconds
* Add the peppers, corn and onions and sauté until the onions are just caramelized
* Add the tomatillos and sauté until they start to break down
* Add the pork and sauté until ¾ cooked
* Add the Rub a Dub, Fishy Fishy Herb Blend, chicken stock, green chilies and canned tomatoes and mix well
* Adjust the stock if needed to desired consistency
* Allow this mixture to come to a boil, reduce to a simmer and allow to slowly cook for 45 minutes to 1 hour covered
* Once fully cooked, adjust the broth level if needed. If at the desired level, sprinkle some of the masa onto the surface of the chili and allow to absorb some moisture
* Using a wire whisk, mix in the masa and allow return to a simmer to thicken. Adjust using the same process above if more thickness is desired.
* Place the cooked, diced potatoes into the pot and stir gently to combine and allow the potatoes to heat up
* Serve

# Grills / Grill Gear Used:

* Traeger Ironwood, 650 **Ace SKU - 8016778**
* Traeger, Reserve Blend Pellets **Ace SKU - 8015887**
* Dutch Oven, Lodge, 9 qt **Ace SKU – 61687**

# Shopping List (Products Used):

* Rub a Dub, 5280 Culinary **Ace SKU – 8562050**
* Bayou Dust Rub, 5280 Culinary **Ace SKU – 8561961**
* Fishy Fishy Rub, 5280 Culinary **Ace SKU – 8561938**