



Green Chile Scalloped Potatoes

SERVES 8-10

In the summertime, if I can't make it to New Mexico I wait for Hatch chiles to hit my hometown's grocery stores and markets and stock up my freezer. I like my chiles spicy hot, especially when I include them in potatoes baked in cream and cheese. Since every green chile varies in heat, be sure to taste yours to see if you need to add more (or less) than the recipe recommends.

I make this dish as a side for every holiday meal, and it's always a crowd-pleaser. For a do-it-ahead tip, assemble the casserole and bake for 25 minutes the night before, then refrigerate. The next day, bake for 50 minutes to finish cooking, then serve.

INGREDIENTS

2 1/2 pounds potatoes, peeled, and sliced thinly	2 cups grated Swiss or Monterrey Jack cheese
1/2 cup roasted green chiles, chopped (recipe follows)	1/3 cup red onion, chopped
3 cups heavy cream (more, if needed)	olive oil
	salt and pepper

PROCESS:

Preheat the oven to 350 degrees. Grease a 9x11-inch baking pan. Layer about one-third of the potatoes in the prepared pan and top with one-third of the cheese, onion, and chiles. Sprinkle with salt and pepper. Repeat, creating a total of three layers. Pour the cream all over. Bake for 50 to 60 minutes, until the potatoes are golden and tender. Allow to cool for about 20 minutes before serving, allowing it to firm up.

To roast green chiles: Light a charcoal or gas grill. You can also use a gas stovetop, but it's important to have a flame. Place the whole chiles on the grill (or gas burner) and grill, turning occasionally, until all sides are charred, blistered, and nearly blackened. Transfer the chiles to a bowl, cover with plastic wrap, and let steam and cool for about 20 minutes. Once they're cool enough to handle, remove the stems, seeds, and skin and discard. It's alright if a little char is left. It's a good idea to wear gloves to protect your hands from any spicy burn. Chop the chiles and use in your favorite recipes. You can freeze the chiles either whole or chopped in airtight freezer bags for up to 1 year.