



Fire Roasted Green Chiles

Ingredients

Fresh Chiles (of your choice), washed

Preparation

Set up your charcoal grill for direct and in-direct grilling. We use a Weber kettle grill. Place the chiles over direct heat, and blister the skins on all sides. Skins will blacken, but don't burn the chiles. Place the chiles in a grilling basket (we found ours at Cost Plus). Cover the Weber grill to smoke and roast the chiles until soft and completely cooked through.

Cool the chiles. The skin will slide off easily. De-vein and de-seed, then chop.