

Green Chili Stew (with ground beef)

1 pound ground beef
2 cans (14-1/2 ounces each) chicken broth
2 cups cubed potatoes
1/2 cup chopped onion
3 garlic cloves, minced
1 can (15 ounces) pinto beans, rinsed and drained
1 cup frozen corn, thawed
One-half cup chopped green roasted chilies

Possible toppings: Shredded lettuce, sour cream, diced tomatoes, shredded cheddar cheese (optional)

In a large skillet, cook beef over medium heat until no longer pink. Meanwhile, in a large saucepan, combine the broth, potatoes, onion and garlic; bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes. Add the beans, corn and chilies. Drain beef; add to soup. Simmer for 15 minutes or until heated through. Garnish with your choice of toppings, as desired.

Green Chili Stew (with stew meat)

1 1/2 pounds round steak, cut in 1-inch cubes, or stew beef
1 tablespoon flour
1 onion, chopped
2 cloves garlic, minced
2 tablespoons lard or butter
4 or more green chile peppers, seeded, chopped (a mixture, mild, hot, your choice)
1/2 teaspoon dried oregano
1/2 teaspoon ground cumin
1 cup crushed tomatillo
1/2 cup water or broth
chopped fresh cilantro or parsley, for garnish

Dust beef with flour. Brown the beef with onion and garlic in lard or butter. Combine mixture in slow cooker with chile peppers, oregano, cumin, and tomatillos, and 1/2 cup water or broth. Cover and cook on low 6 to 8 hours. Garnish with cilantro or parsley, if desired, and serve with warm flour tortillas.

*When the last
of the season's
fresh chilies
meet the first
chilly days...*

*It's the perfect
time to make
green chili!*

Green chili is commonly made with pork, due to its affordability, but beef is a flavorful and affordable alternative as well. Shop Ranch Foods Direct for a wide selection of beef cuts and roasted chilies from Venetucci Farm.



Mon-thru-Wed Ground Beef Special! Buy 2 packs get 1 FREE! (80 & 85% lean ground only)

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Flavorful Tri-tip Roasts, 20% off. Top Sirloin and Chuck Roasts, both 15% off; New York Strips, Ribeye, Ribeye Roll, and Prime Rib, all 20% off; Pork Sirloin Steak: \$4.19/lb Bulk pet food (40 lbs or more) \$1.25/lb. Marrow Bones: \$2.50/lb.

One more fall cooking class with Michele Mukatis

Michele Mukatis, right, brings her next "field to table" cooking class to Ranch Foods Direct on Sat., Oct. 2. It's her last class of the season! Cost is \$35. Call her to sign up at 719-231-6265. Seasonal recipes are included.

