



Go-Go **Green Chile** Recipes

By Lawrence J. Clark

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NOTE: The recipes contained in this booklet are excerpted from *Recipes for Real Men (and the women who love them)* by Lawrence J. Clark, forthcoming from American Mutt Press.



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Breakfast Recipe: Christmas Breakfast Skillet



Ok, so it's Christmas morning—you wake up early, the kids are tearing through the wrapping paper, everybody's havin' a good ole time, but then your stomach starts to grumble.

What to do?

Shop at Amazon.com!

Well, I guess you could, but even with one-day shipping the whole clan would be clamoring for their breakfast way before it got there.

And you don't want to ask your wife to cook something, because since you were such a cheapskate on her presents last year you're trying to be extra nice this morning to make up for it.

Pancakes? Frozen waffles?

Naw . . . this is a special day, and you need to make something festive and decorative for the occasion.

I know—how about cooking up a batch of Mountain Man Gourmet Christmas Skillet Breakfast?



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Here's the quick and easy recipe:

What You Need

For the Skillet

2 Russet Potatoes

2 Sweet Potatoes (Yams)

½ Bermuda (Red) Onion

2-3 cloves fresh or 1 tbsp chopped garlic

1 Avocado

2 Roma Tomatoes

5-6 Fresh Eggs

What to Do

- In a large skillet (I use a [Lodge 12" Pre-Seasoned Cast Iron Skillet](#)) slowly brown equal parts of chopped up sweet potatoes and russet potatoes in some canola or corn oil. You can also add a little butter for extra flavor, but wait until they are about halfway done to avoid burning the butter.
 - Brown the potatoes SLOWLY and stir often for even cooking and that tasty, crunchy exterior we all know and love.



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- When the potatoes are about 3/4 done, toss in some chopped Bermuda (red) onion and garlic, then sprinkle on some Mountain Man Gourmet [Go-Go Green Chile](http://mountainmangourmet.com) spice blend. If you're out, no problem—you can always order more at <http://mountainmangourmet.com>.
- Stir a few times and cook for a while longer, then toss in some sliced mushrooms.



- After the mushrooms are slightly cooked, add a few slices of fresh tomato.
- Next, drop five or six whole eggs in the pan, scattering them around so the yolks don't touch.
- If you like, sprinkle some more Go-Go Green Chile over the eggs.
- Shred or slice up some cheddar cheese (I love [Cabot's extra sharp cheddar](http://mountainmangourmet.com)) and scatter some around as well.
- Add a few slices of fresh avocado. Now that you've added the fresh tomato slices (red) and avocado (green), see why this is a Christmas recipe?



- Turn heat down to low and cover for a while (time depends on whether you like your eggs to be golden and runny or cooked to death until they taste like cardboard). Be sure to leave the lid slightly open or use a [skillet splatter screen](#), or you'll lose that tasty crunch you worked so hard to get on the potatoes.



- Final step: **Serve it to the family and listen to the raves!**

NOTE: This is an especially good recipe for your teenage daughter who just announced she has joined PETA and become a vegetarian. (Don't worry, she'll change her mind when she smells the Christmas T-Bones smoking on the grill later.)



Enjoy!



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Lunch Recipe:

Extra Crunchy Green Chile Fish Tacos



Ok, guys—here’s a simple but great-tasting recipe that you can cook for a quiet weekend lunch at home with your honey, or for a houseful of guys watching the next big game.

One of my wife’s favorite dishes is fish tacos; whenever we go to a restaurant where they are served, I can count on her ordering them. Of course, this makes me happy because I usually get to taste some of hers. I rarely order them myself, though, because they are one food item that tastes great when done well, but is terribly disappointing when done poorly.

I have had some decent fish tacos, and I’ve had some terrible fish tacos. And when I say terrible, I mean awful. Gross. Disgusting. Pick your adjective and fill in the blank.

Soooo . . . here is my version of fish tacos, which I hope you will agree does not live up to any of the previously mentioned negative descriptions. I call my recipe “Extra Crunchy Green Chile Fish Tacos.”

And the good news is you can easily make these delicious fish tacos right in your own kitchen!



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What You Need for the Tacos

Tortillas

I'm far too lazy to make fresh tortillas, but most store-bought tortillas taste like cardboard. A good alternative is to buy tortillas that are half-cooked, then cook them the rest of the way at home. They only take about 20-30 seconds per side, and the difference in taste is HUGE.

Here is one brand I've found that is consistently good, and is sold in many of the major grocery chains:

[Guerrero® Tortillas de Harina Fresquircas](#).

To prepare your tortillas beforehand, simply heat up a [comal](#) (flat cast iron griddle used in Mexican cooking) or [cast iron frying pan](#), cook up a few tortillas, then place them in the oven in a covered dish so they'll stay warm until ready to serve.

Fish Taco Filling

½ pound fish per person (I like white, flaky fish, such as Cod or Haddock)

Flour – mix of white, wheat, and cornmeal

Very cold water, seltzer water, lemon-lime soda, or beer

Mountain Man Gourmet Go-Go Green Chile Spice Blend

Corn or Canola Oil

- First, make the batter—mix equal parts flour (I use a third each of white, wheat, and corn flour) and VERY cold water (you can also use seltzer water or beer—just make sure it's very cold).
 - While stirring the batter, keep adding liquid until you get a smooth consistency—not too thick, not too runny. It should stick easily to the fish when you dip it into the batter.
 - Also mix in about 1 teaspoon Mountain Man Gourmet Go-Go Green Chile Spice Blend per ½ pound of fish (use more or less to taste).



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- Cut fish into rectangular chunks (about 1" X 2-3")
- Dip fish into batter, shake off excess
- Drop into medium-high oil (about 350-375 degrees)
- Fry in [Cast Iron Skillet](#) until crispy, turn with metal tongs as needed
- Now, here's the trick to make it "extra crunchy": pull each chunk of fish out of the pan (use tongs—it's HOT!), dip it into the bowl of batter, then fry it again for a couple of minutes. I learned this trick from a Chinese chef in San Francisco. It works and tastes great with the extra crunch factor!
- Drain cooked fish in colander or on absorbent cloth or paper towels, then keep warm on uncovered plate or sheet pan in oven

What You Need for Lorenzo's Roasted Green Chile Salsa

While the fish is cooking, very thinly slice the following items:

- ¼ Cabbage
- ½ Onion (use Bermuda onion if possible, can also substitute shallots)
- 2-3 Fresh Roasted Peppers (Hatch Green Chile, Poblano, Anaheim, Jalapeno, etc. will work)
 - If fresh green chiles are out of season, or you are not lucky enough to live in New Mexico, I recommend purchasing frozen or canned [Hatch Green Chiles](#).
- A few leaves of Fresh Basil

Mix the sliced veggies with some mayonnaise and a few drops of rice wine vinegar (more or less to taste).

NOTE: I like adding a spoonful of Mountain Man Gourmet [Go-Go Green Chile](#) spice blend to the mayo to give the sauce a little extra oomph. Remember, though, that green chile powder must be heated to 165 degrees before consuming, so simply mix equal parts of the powder with boiling water to form a paste, then cool and use as desired.



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Ok, that's all there is to it...

Spread a healthy scoop of the salsa on the tortillas, drop a few chunks of cooked extra crunchy fish on each, top with a little extra salsa, then serve it up. Don't forget to give thanks to the Lord for inventing fish (I always add an extra prayer of thanks for those who caught and cleaned them, as well).

Enjoy with your favorite wife and you favorite cold beverage!



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Dinner Recipe:

Oven-blackened Salmon with Crisp Veggies



What You Need

½ pound of Salmon Fillets per person

Unsalted butter

Mountain Man Gourmet [Go-Go Green Chile](#) Spice Blend

I like adding some extra garlic powder and dried, minced onion

Assortment of crisp raw vegetables, such as:

- Carrots
- Celery
- Bell Pepper
- Sweet Vidalia or Red (Bermuda) Onion
- Tomato

Rice, Pasta, or Garlic Bread



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What to Do

Ok, guys—here's a quick and easy recipe that even my little brother can make. Of course, if he reads this, he's going to have a few comments, but he tried out my Extra Crunchy Green Chile Fish Tacos and said they came out pretty good, so let's see what he can do with this one . . .

- First, get a baking dish and line it with foil, or just use a foil dish like I'm using here. The foil isn't a must, but it sure makes it a heck of a lot easier to clean up later, which means more time to play my guitar or fiddle around with my other favorite instrument, the Wife. Yup, and she appreciates a few less minutes in the kitchen and the extra attention, too, if you get my drift.
- Anyway, turn the oven on really hot, say about 425 to 430 degrees. Drop a couple of chunks of unsalted butter in the pan, along with a generous sprinkling of Mountain Man Gourmet Go-Go Green Chile. For this recipe, I like adding some extra garlic powder and dried, minced onion.
- Place the baking dish in the oven for a few minutes, keeping a close eye on it. The point is to get the butter melted and bubbling, almost smoking, before you drop in the fish.



- While the pan is heating up, chop up some crispy raw veggies, like carrots, celery, bell pepper, red (Bermuda) onion, etc. I also like to put some thick slices of tomato on the plate, as it gives some nice color and also soothes the tongue from the heavily seasoned fish.

Remember that unless you are making baked goods, or dealing with salt or hot peppers, the proportions and the shapes are not all that important. For this dish, I like to cut the veggies into big enough slices and chunks that they can be enjoyed individually, but not so big that they need to be cut again before eating.



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- Alrighty then . . . now that you've got the veggies cut and the butter melted, pull the pan out of the oven (careful—it will be really hot and might be smoking a bit, so you'll want to wear some oven mitts and also turn off the fire alarm briefly, especially if you've got an ornery alarm like mine that starts beeping if I walk by it after going for a good hike around the ranch).
- Drop the fish (cut in about fist-sized portions) into the pan; lay it down gently and away from you so it doesn't splatter. The idea here is to get the butter really hot, so you're simulating the heat generated by a frying pan, but with the even heat generated by an oven. That way the fish cooks on both sides, but the side that's touching the pan gets crispier.
- Cook the fish for about 5-7 minutes, then remove the pan from the oven, flip the fish over, and cook for about 4-5 more minutes. Remember these times are just a guideline, as it all depends on how cold the fish was to start with, how thick it is cut, how well you like it cooked, etc. If the salmon is not done quite enough for your liking, you can always put it back in the oven for a few more minutes.
- When you're ready to serve, place the salmon in the middle of the plate, then arrange the veggies around it, alternating the colors so it looks nice. The women-folk appreciate that kind of stuff, and it might make up for whatever you did to get in the dog house earlier that day.

I like to serve this dish with some piping hot garlic bread, but you could also serve it over rice or some lightly buttered pasta—angel hair would be a good choice here.

Alrighty then . . . that's about all there is to it; hope you enjoy this tasty treat!



Appetizer Recipe:

Go-Go Green Chile Deviled Eggs



What You Need

12 fresh eggs

1/3 cup mayonnaise

4 bacon strips, cooked and crumbled

1 teaspoon Go-Go Green Chile mixed with 1 teaspoon boiling water*

1/4 teaspoon paprika



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What to Do

- Bring 12 eggs to a boil (use a pan big enough so they all lay flat on the bottom).
- While eggs are cooking, Cook 4 bacon strips until they are very crisp.
- Drain fat, then arrange bacon on a paper towel covered plate, let cool.
- After eggs are done, cool in ice water for a few minutes, then peel and rinse them.
- Slice eggs in half.
- Carefully remove the yolks and place in a large mixing bowl.
- Rinse egg whites under cool water, then arrange them on a platter.
- Mix Go-Go Green Chile with boiling water to form a paste.*
- Mash egg yolks with a fork. Blend in mayonnaise, crumbled bacon, and Go-Go Green Chile paste*.
- Using a spoon, scoop yolk mixture into each egg white.
- Sprinkle paprika on top of eggs before serving.

I like to munch on these mouth-watering delicacies while they're still slightly warm, but if you're not going to serve them right away, cover and refrigerate until ready to serve.

Enjoy!

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Dessert Recipe:

Go-Go Green Chile Eggnog



WARNING: This is not your grandma's eggnog, but your guests will love this Southwestern take on the classic holiday favorite!

What You Need

1 cup white or organic natural sugar

1/3 cup all-purpose flour

2 quarts whole milk

4 egg yolks

4 egg whites

4 extra teaspoons white sugar

2 teaspoons vanilla extract

1 teaspoon Mountain Man Gourmet Pure Hatch Green Chile Powder*

1 pinch ground nutmeg

1 cup whipped cream

Cinnamon sticks or ground cinnamon



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What to Do

- In a large saucepan, stir together the flour and one cup sugar.
- Gradually stir in the milk, then bring the mixture to a boil over medium heat.
- Whisk the egg yolks in a separate bowl until smooth.
- Ladle a small amount of the hot milk into the yolks and quickly whisk in.
- Next, very slowly (you don't want to make scrambled eggs!) pour the tempered yolk mixture back into the hot milk.
- Cook, stirring constantly, just until mixture comes to a boil.
- Remove pan from the heat, stir in one teaspoon (more or less to taste) Mountain Man Gourmet Pure [Hatch Green Chile Powder](#), and allow to cool.
- While the milk/sugar/egg yolk mixture is cooling, place the egg whites in a separate bowl (a refrigerated glass or metal bowl works best), then beat the egg whites with a wire whisk until foamy.
- Gradually add 4 teaspoons sugar, continuing to beat until stiff peaks form.
- Fold whites into the eggnog and refrigerate until chilled. Serve garnished with a dollop of whipped cream and a dash of nutmeg.

NOTE: If you are really adventurous (or really ugly and want to look better in your date's eyes) pour in a shot of tequila, vodka, or brandy just before serving.

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