

# The Friday 4

4  
FRESH  
IDEAS  
YOU  
CAN  
ENJOY  
IN  
4  
MINUTES  
OR  
LESS



## 1 Quick Recipe: Taco Night is Easy and Delicious with These Chicken and Chile Tacos!

### Chicken and Chile Soft Tacos

9 Dried Chiles, (Mild like Ancho, Guajillo, Pasilla) Seeded, Torn in Pieces  
4 Large Garlic Cloves  
½ tsp EACH Cinnamon, Cumin, Smoked Paprika and Oregano  
¼ tsp Cloves  
½ Cup Raisins  
3 Cups Chicken Broth, divided  
1 TB Olive Oil  
2.5 LBs of Boneless Skinless Chicken Thighs  
1 Large Red Onion, Chopped  
½ Cup Orange Juice  
1 OZ Dark Chocolate, Grated (at least 70%)  
2 tsp Cider Vinegar  
½ tsp EACH Sea Salt & Black Pepper  
Sliced Green Onions, Chopped  
Cilantro and Chopped Napa Cabbage  
\* 12 Warm Corn Tortillas

**Step One** To make the sauce, place the chilies in a bowl and pour hot water over them. Let stand for 15 minutes and drain.

**Step Two** In a food processor; combine the chilies, garlic, spices, raisins and ½ cup of the broth. Puree until smooth.

**Step Three** In a large sauté pan, heat the oil and sauté the chicken thighs until browned. Remove the chicken and add the red onion. Cook until soft, about 4 minutes, stir in the orange juice and the remaining chicken stock and add the thighs back to the pan. Cook over medium low heat until the chicken is cooked through and at least 165F. Add in the chocolate and cider vinegar

and stir until the chocolate is melted. Remove the chicken and chop and add back to the sauce. Add about ½ Cup of the sauce and chicken to a tortilla and garnish with onions, cilantro and cabbage.

### 2 Kitchen Smidgen

Warming tortillas in the microwave is easy. Make a stack of 5 tortillas and cover them with a damp paper towel. Cook in 30-second increments until warm. Remove and place in a kitchen towel to keep warm.

### 3 Get Creative

Once you've bought the chilies to make the sauce, try using it in your favorite Mexican recipes instead of bottled or tinned enchilada sauce. It tastes delicious AND fresher - and it freezes great!

### 4 WINE of the Week

Evodia Catatayud Garnacha  
Catatayud Spain

World Market around \$14.00

Its called Grenache in France, but in its home country, Spain, its Garnacha. You'll taste cherries and raspberries along with warm baking spices - just like the cinnamon and cloves in this week's recipe. To bring out all its deliciousness, serve it just slightly cool. Its dry and minerally flavor is a super pair for the easy-to-enjoy tacos.