



Taste and Savor

1 Quick Recipe:*Chicken and Chile**Soft Tacos*

- 9 Dried Chiles, (Anchos, Guajillo, New Mexico) Seeded and Cut into 2" 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
- 2 TB Olive Oil
- 2.5 LBs of Boneless Skinless Chicken Thighs
- 1 Large Red Onion, Chopped
- ½ Cup Orange Juice
- 1 OZ 70% Dark Chocolate, Grated
- 2 tsp Cider Vinegar
- ½ tsp EACH Sea Salt and Freshly Cracked Black Pepper
- Sliced Green Onions, Chopped
- Cilantro and Chopped Napa Cabbage for garnish
- * 10 - 15 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, sauté until the red onion is soft, about 5 - 7 minutes. Add to the slow cooker along with the orange juice and the remaining chicken broth. Cover and cook on high for 3 - 4 hours or until the chicken is done. 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.

Step Four

To serve, add about ½ Cup of the sauce and chicken to a tortilla and garnish with onions, cilantro and cabbage.

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4

**2 Kitchen Scoop**

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 dry kitchen towel to keep warm.

3 Clever Idea

If you haven't bought dried chilies before - it may sound like a daunting task. But even most grocery stores carry some kinds of dried chilies. Anchos, Guajillo, New Mexico chilies are all mild chilies that will provide lots of flavor with little heat.

4 Cheers!**Evodia Catatayud Garnacha**

Catatayud Spain
About \$14.00

The Garnacha (grenache in France), grape brings the aromas of cherries and raspberries along with the flavors of warm baking spices to this wine - 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 mineral flavor is a super pairing for these easy-to-enjoy tacos.