



Southwestern Comfort

*Feel Good Recipes from
the heart of*

NEW MEXICO



*By Anita Edge,
Chief Enchilada
DenverGreenChili.com*



Southwestern Comfort

Contents: Southwestern Comfort Food

I	Appetizers	
	<u>Bacon Guacamole</u>	Page 4
	<u>Red Chile Hummus</u>	Page 5
	<u>Meaty Garlicky Spicy Nachos</u>	Page 6
	<u>5 Layer Dip</u>	Page 7
	<u>Deluxe Quesadillas</u>	Page 9
II	Breads	
	<u>Mexican Spoonbread</u>	Page 10
III	Chilis	
	<u>Crockpot Green Chili</u>	Page 11
IV	Casseroles	
	<u>Southwestern Fiesta Casserole</u>	Page 12



Southwestern Comfort

Contents

V	Casseroles, continued	
	Ultimate Chile Mac & Cheese	Page 14
	Calabacitas Chicken Casserole	Page 16
	Green Chile Chicken Enchilada Casserole	Page 18
VI	Main Dish	
	Caramelized Chile Pork Loin	Page 19
VII	Sauces	
VIII	Red Chile Sauce	Page 21
	About Us	Page 22

Bacon Guacamole

An ideal guacamole for all those game day parties.



Bacon adds that special touch to all kinds of dishes, and seems to particularly complement avocado. This is a classic **guacamole** enhanced with **bacon**.

I like using a hot chile for that spiciness. You can substitute jalapeno; it changes the character a bit, but both are good.

Bacon Guacamole

Ingredients:

- 5 strips of bacon
- 2 large avocados, mashed
- 2 tbsp. fresh lime juice (about 1 lime)
- 1/4 cup **Select New Mexico Hot Green Chilies or Jalapenos**
- 1/2 cup diced tomato (about 1 medium)
- 1/4 cup finely diced onion
- 1/2 tsp. ground cumin
- 2 tbsp. chopped cilantro
- dash of garlic powder
- salt and pepper to taste



Preparation:

1. Cook bacon until crisp and set aside on paper towels to drain.
2. Crumble bacon, setting aside some bacon & tomato for garnish.
3. Mix all ingredients, garnishing with bacon and tomato.
4. Serve with tortilla chips.

Preparation time: 10 minutes - Serves: about 8



Bacon Guacamole

Green Chilies



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Red Chile Hummus

Serve with tortilla chips, pita chips, or fresh veggies,
Great healthy snack for parties and get-together's.



Red Chile Hummus

Ingredients:

- 1 15 oz. can of garbanzo beans
- 1 1/2 Tbsp. Tahini
- 1 Large clove of garlic
- 1 Lime, juice only
- 1/2 Tsp. salt (or to taste)
- 1 cup **Select New Mexico Red Chile Puree**
- 1/4 tsp. Smoked Spanish Paprika (or to taste)

Preparation:

1. Combine first 5 ingredients in food processor or blender and blend until smooth.
2. Stir in red chile puree and Smoked Paprika. Just partially blend in order to get lighter and darker red swirls, giving an inviting appearance.
3. Serve with tortilla chips, pita chips, or fresh veggies.

Makes 2 1/2 cups.



Red Chili Hummus

Red Chili Hummus



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Meaty Garlicky Spicy Nachos

Tastes just like it sounds ... and gets rave reviews!



Do you know why nachos are on so many restaurant menus? Because they are cheap – and loaded with beans. Not these!

Ingredients:

- 1 lb. ground beef
- 4 large (or 6 medium) garlic cloves, minced
- 1/2 cup chopped onion
- 1/2 cup **Select New Mexico Hot Green Chiles**
- 1/4 to 1/2 tsp. salt (to taste)
- 1/4 tsp. pepper
- 1/4 tsp. red chile flakes
- 1 lb. pepper jack cheese, shredded (about 4 cups)
- 1 avocado, chopped
- 1 cup diced tomato
- 2 green onions, chopped
- 1 cup chopped cilantro
- 1 bag tortilla chips

Preparation:

1. Brown the meat with the garlic and onion. Drain.
2. Add the salt, pepper, red chile flakes, and diced green chiles and cook another 2 minutes, mixing thoroughly and adjusting seasoning to taste.
3. Cover a 9"x13" baking dish with a couple layers of tortilla chips. Spread half the cheese evenly over the chips, then spread the meat and top with the remaining cheese.
4. Bake in 350 degree oven for about 5 minutes or until cheese melts.
5. Remove from oven and spread the tomatoes, avocado, cilantro, and green onions on top and serve.

Preparation time: 20 minutes
Serves: about 8



Peek under all those veggies - you find gooey pepper jack cheese, spicy beef & tortilla chips!



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5 Layer Mexican Dip

Lots of great dip flavors – together in one dish.



I love this dip because it's a bit different from your typical Layered Mexican Dip. The bottom layer is a smoky black bean puree with chipotle. Then the second layer has onion, corn, and chiles sautéed. I had trouble not eating that part before putting into the dip.

This is just a really nice flavorful blend, but for a party of more than 10, I'd double the recipe. Can be made with Mild, Hot, or Jalapeno chiles – depending on how hot you want it.

5 Layer Mexican Dip

Ingredients:

- 2 tsp. olive oil
- 1 1/2 cup diced onion
- 2 cloves garlic, minced
- 1 15 oz. can black beans, drained
- 1 tbsp. minced chipotle pepper in adobo
- 4 tbsp. lime juice
- 1/4 tsp. ground cumin
- 11 tbsp. water
- 1/2 tsp. salt
- 2 cups frozen corn kernels
- 1/4 cup chopped cilantro leaves
- 1/2 cup **Select New Mexico Green Chile**
- 2 ripe avocados
- 2 cups diced tomatoes (about 4 medium)
- 1/4 cup sliced green onions
- 3/4 cup shredded extra-sharp Cheddar lettuce for garnish



5 Layer Mexican Dip



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5 Layer Mexican Dip

This is just a really nice flavorful blend, perfect for that game day party.



5 Layer Mexican Dip

Preparation:

1. Heat oil in skillet over medium-high heat. Add onions and garlic and cook until soft about 3 minutes.
2. Put half the onion mixture into a blender or food processor with the black beans, chipotle pepper, 2 tbsp. of the lime juice, cumin, water, and salt. Puree until smooth and set aside.
3. Add the corn to the skillet with remaining onion mixture and chiles and cook for 3 minutes. Remove from heat, cool and stir in cilantro leaves.
4. Mash avocado with remaining lime juice and dash salt. Toss tomatoes and green onion with salt and pepper to taste.
5. Spread the black bean dip into the bottom of an 8" by 8" glass baking or serving dish. Top with the corn mixture, spreading it out to form a single layer over the beans, then repeat with avocado, then tomatoes and cheese. Serve with tortilla chips.

Preparation time: 20 minutes
Serves: 8



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CONTENTS

Deluxe Quesadillas

Easy, easy, easy, filling, and sooo good!



This has become a major family favorite- hearty, bursting with flavor, everybody loves these. Sometimes I add fresh diced tomatoes & chopped lettuce (seen in final picture). I'll either open the quesadilla after cooking to add them, or put them in before cooking. Doesn't make much difference, lettuce isn't as crisp if you add before cooking. I also have created many, many variations – adding garlic, olives, sun-dried tomatoes, or using different types of sausage, etc.

Deluxe Quesadillas

Ingredients

- 4 oz. spicy Italian sausage (1/4 of a 1 lb. chub)
- 4 sandwich sized thin slices ham (or 2 of Kirkland sliced ham), diced
- 1/4 cup diced onion
- 1/4 cup **Select New Mexico Green Chiles**
- 2 cups shredded cheddar or Mexican mix cheese
- 1/4 cup salsa
- 4 large flour tortillas (or 8 small for easy flipping)

Instructions

Brown sausage and ham in a skillet, breaking up sausage while cooking into small chunks. Add onion & green chiles and sauté for about 3 more minutes to soften onion. In a large skillet on medium high heat, place a tortilla, spread 1/2 cup shredded cheese, then spread half the sausage, ham, onion, chile mixture evenly. Dot with half the salsa and then spread another 1/2 cup shredded cheese on top. Top with another tortilla. Cook on medium high heat until bottom tortilla is just starting to brown, then flip carefully with a large spatula and cook a couple minutes to brown on the other side. Remove to serving plate & repeat with the next 2 tortillas and remaining ingredients to make the second quesadilla. Cut each quesadilla into 6 wedges & serve with sour cream, guacamole, and salsa (if desired)



Deluxe Quesadillas



Deluxe Quesadillas

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Mexican Spoonbread

Vegetarian and gluten free, a never-fail recipe that always gets rave reviews.



It is also unusual enough that it always gets attention. I make this with mild or mild and a spoonful of hot. When I've tried it with more hot chiles, the heat overpowered the flavor.

Ingredients

- 1 cup yellow cornmeal
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 3/4 cup milk
- 1/3 cup vegetable oil
- 2 eggs, beaten
- 1 15-ounce can cream-style corn
- 1/2 cup Mild Select New Mexico green chiles mild (for spicier, add 1 tbsp hot)
- 1 1/2 cups grated Monterey Jack cheese

Preparation:

1. Mix cornmeal, salt and soda.
2. Blend milk and chiles in a blender. Pour milk/chile mixture and oil in with dry ingredients and mix. Add eggs, corn and cheese and mix well.
3. Pour into 9" X 9" square baking pan and bake at 350 degrees for 45 minutes or until a wooden pick inserted in the center comes out clean. This is a fabulous pot-luck dish.

Variation: Mexican Spoon Muffins

Pour the mixture into greased teflon muffin tins (I use miniature.) and bake for 15 minutes at 350 degrees. These make a great appetizer.



Mexican Spoonbread



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Crockpot Green Chili

Easy classic green chili with well-balanced flavors.

Just brown the pork and veggies and dump everything in the slow cooker. Blend hot and mild chiles for desired heat level.

Crockpot Green Chili

Ingredients:

- 2 lbs pork shoulder or loin, trimmed & cut in 1-inch cubes
- 2 cups chopped tomatillos (remove husks and rinse first)
- 5 garlic cloves, pressed
- 3 cups Select New Mexico green chiles (mix hot & mild)
- 1 small jalapeno, seeds and ribs removed, chopped
- 1 bunch cilantro leaves, cleaned and chopped
- 1 1/2 cups chopped onion
- 1 tsp dried oregano
- 2 1/2 cups chicken broth
- 1-2 Tbsp of honey (to taste)
- 1-2 pinches of ground cinnamon (to taste)
- salt to taste
- ground black pepper to taste



Preparation:

1. Season the pork with salt and pepper. Heat olive oil in a large skillet over medium high heat. Brown pork until all pink is gone, then add the onions, tomatillos, and garlic. Brown and stir another 5 minutes.
2. Puree the green chiles in a blender along with 1 cup of the chicken stock, then pour into crockpot. Add pork mixture and remaining ingredients to crockpot and cook for 4 hours on low. Adjust salt, pepper, and chiles to taste and serve.

Prep time: 15 mins Cook time: 4 hours

Total time: 4 hours 15 mins

Serves: 6-8



Crockpot Green Chili



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Southwestern Fiesta Casserole

An ideal dish for all those game day parties.



Southwestern Fiesta Casserole

This is a recipe I make over and over - perfect for potlucks as everybody loves it. Simple to make and freezes well. Plus it's nutritious. This is adapted from a recipe by Bobby Deen from his cookbook *From Mama's Table to Mine*. Fabulous with fresh corn; I sometimes double the corn.

Ingredients

- 1/2 lb. lean ground beef
- 1 cup finely chopped onions
- 1 cup finely chopped zucchini or squash
- 1/2 cup diced **Select New Mexico Green Chiles**
- 2 tsp. taco seasoning
- 1 cup frozen corn (or 1 ear fresh corn, kernels cut off)
- 1 cup canned black beans, rinsed and drained
- 2 cups jarred salsa
- 8 6-inch corn tortillas
- 2 cups shredded cheese blend (Monterey Jack & Cheddar)
- 1 cup diced fresh tomatoes
- 2 cups shredded lettuce
- 2 green onions, sliced
- 1/2 cup reduced fat sour cream



Preparation:

1. Preheat oven to 350 degrees F. Spray a 9"x13" baking dish with cooking spray.
2. In a large skillet, brown the beef, about 5 minutes, then stir in the onions, zucchini, and chiles and cook until tender, for about 5 to 7 minutes.

Continued...



Southwestern Fiesta Casserole



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Southwestern Fiesta Casserole

An ideal dish for all those game day parties.



Preparation:

1. Stir in the taco seasoning, about 1/2 cup water, and the corn. Simmer until thickened, about 3 minutes, then stir in the black beans.
2. Spread 1/2 cup of the salsa in the bottom of the baking dish. Place 4 tortillas over the salsa, and spoon half of the meat mixture on top. Cover with 3/4 cup of the salsa and 1 cup of the shredded cheese. Top with 4 more tortillas and the rest of the meat mixture.
3. Cover with the remaining 3/4 cup salsa. Spread the remaining cup of shredded cheese on top.
4. Bake the casserole until the cheese is melted and bubbling, about 25 minutes.
5. Slice and serve, topping with the shredded lettuce, diced tomatoes, green onions, and sour cream.

Preparation time: 20 minutes

Cooking time: 25 minutes



Southwestern Fiesta Casserole

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The Ultimate Chile Mac and Cheese

A dish is to die for. This is bursting with flavor & has a wonderful, slightly crunchy topping.



This version puts mac and cheese into the gourmet category. Some of you will want to use hotter chiles or more chiles, but this has a nice flavor balance as it is. I like to mix a tablespoon of hot chiles in with the mild.

This can be made in a 2 quart casserole, but I prefer it in a large baking dish because you get more of the cracker topping with a bit less than 2" deep macaroni and cheese.

I plan to try variations of this, like adding garlic, artichokes, zucchini, etc. It also freezes well (prior to baking).

The Ultimate Chile Mac and Cheese

Ingredients:

- 1/2 lb. elbow macaroni
- 6 tablespoons butter
- 4 tablespoons all purpose flour
- 1 tablespoon dry mustard
- 3 cups milk
- 1/2 cup diced onion
- 1 bay leaf
- 1/2 teaspoon Paprika
- 1 large egg
- 12 oz. sharp cheddar cheese, shredded (2 cups)
- 1 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup Select New Mexico Mild Green Chiles
- 1/4 cup chopped sun-dried tomatoes
- 1 1/3 cup Ritz cracker crumbs



(break crackers into blender or food processor & pulse to make crumbs)



Ultimate Mac & Cheese

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The Ultimate Chile Mac and Cheese

A dish is to die for. This is bursting with flavor & has a wonderful, slightly crunchy topping.



The Ultimate Chile Mac and Cheese

Preparation:

1. Preheat oven to 350 degrees. Cook the macaroni to al dente in a large pot of boiling, salted water.
2. Meanwhile, in a separate pot melt 3 tbsp. of butter on low heat. Whisk in the flour and mustard, stirring nonstop for 5 minutes to prevent lumps. Gradually stir in milk, salt, pepper, onion, bay leaf, paprika, green chile, and sun-dried tomatoes. Simmer and stir for 10 minutes to thicken, then remove bay leaf.
3. Temper in the egg by adding some of the hot milk mixture while vigorously blending with a fork, then gradually adding to the milk mixture while stirring.
4. Fold in the macaroni and pour into a 9" x 13" baking dish. Top with remaining cheese.
5. Melt remaining 3 tbsp. of butter in a sauté pan and stir in the Ritz cracker crumbs. Top the macaroni with the cracker crumbs.
6. Bake for 30 minutes at 350 degrees, remove from oven and let rest for 5 minutes before serving.

Prep time: 20 minutes

Cooking time: 30 minutes



Ultimate Mac & Cheese

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Calabacitas Chicken Casserole (Zucchini, Corn & Green Chile)



Calabacitas is one of my all-time favorite dishes – zucchini, corn and green chiles are made for each other. Blending them with chicken, corn tortillas, and red chile sauce turns out to be a natural way to turn this fabulous dish into a satisfying, nutritious main dish. This is a dish to make again and again.

Ingredients:

- 1 tablespoon olive oil
- 1/2 cup chopped onion
- 2 teaspoons minced garlic
- 1 cup onion, diced
- 2 cups diced zucchini
- 1 cup whole kernel corn (frozen or fresh)
- 1/2 cup diced mild Select New Mexico green chiles
- 1 teaspoon oregano
- 1/2 tsp. salt or to taste
- pepper to taste
- 1/2 cup grated Monterey Jack cheese
- 2 cups diced or shredded cooked chicken
- 1 1/2 cups Red Chile Sauce (see recipe below)



Calabacitas Chicken Casserole



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Calabacitas Chicken Casserole (Zucchini, Corn & Green Chile)



Preparation:

1. Preheat oven to 350 degrees. Spray a 7" x 11" baking dish with cooking spray.
2. You can also use a 9" x 9" or other sizes, but you may need to tear the tortillas into big pieces to create a tortilla layer. If you are doubling the recipe, use a 9" x 13" baking dish.
3. Heat the oil in a skillet over medium-high heat. Add the onion and cook for 1 minute, stirring constantly.
4. Add the garlic and the zucchini and cook stirring frequently, for 2 to 3 minutes.
5. Add the corn, green chile and oregano and continue to cook until heated thoroughly, another 2-3 minutes, then remove from heat.
6. Layer the tortillas, topped with 1/2 of the chicken and 1/2 of the red chile sauce. Then spread 1/2 of the cheese and 1/2 of the calabacitas (vegetable) mixture.
7. Repeat layering and then sprinkle more cheese on top.
8. Bake for 20 minutes or until cheese is thoroughly melted.
9. Serve with shredded lettuce, chopped tomatoes, or any other garnish you want.

Prep time: 30 minutes

Cooking time: 20 minutes

Serves 4-6 as a main dish.



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Green Chile Chicken Enchilada Casserole

Easy family favorite.



Green Chile Chicken Enchilada Casserole

With mild green chiles, this is mild enough to serve to people who don't like spicy food. I like to go heavy on the corn tortillas and use Select New Mexico Hot Green Chiles for 1/8 to 1/4 of the chiles. .

Recipe can easily be halved and made in a smaller casserole.

INGREDIENTS:

- 3 chicken breasts, cooked and shredded
- 2 cups mild Select New Mexico frozen green chiles
- 2 11-oz cans Cream of Chicken soup
- 1 cup milk
- 2 cups shredded cheese (cheddar or jack)
- 1/2 cup onion, diced
- 12-16 corn tortillas
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon garlic powder
- optional garnishes: chopped cilantro, diced avocado, sour cream, salsa, pico de gallo, shredded lettuce, diced tomato.

PREPARATION:

1. Preheat oven to 350 degrees.
2. Combine chicken, cream of chicken soup, milk, green chiles, onions, salt, pepper, and garlic powder in a saucepan. Bring to a boil and stir. Remove from heat.
3. In a 9" X 13" glass pan, layer corn tortillas, chicken sauce, and cheese; then repeat layering. Cover with foil and bake for 20 minutes.
4. Uncover and bake an additional 20 minutes or until casserole begins to pull away from side of pan.

Serves: 8



Green Chile Chicken Enchilada Casserole



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Caramelized Chile Pork Loin

Main dish winner at the 2009 Denver Chili Fest .
Easy to make, yet awesome – gourmet caliber.



An elegant sweet-sour-spicy wrapped up in a flavorful pork loin.
This recipe works best with Select New Mexico Hot Green Chiles.

Caramelized Chile Pork Loin

Ingredients:

- 1 pork loin, about 3 lbs
- 1 stick butter
- 1/4 cup packed brown sugar
- 1/2 tsp. cinnamon
- 3 Granny Smith apples, cored, peeled & diced to 1" pieces
- 2/3 cup Select New Mexico Hot Green Chiles
- salt and pepper
- 2 tbsp olive oil
- 1/2 cup apple cider

Recipe by Mel Hollis of
Houston
– a unique old family recipe
and a guaranteed crowd
pleaser.



Caramelized Chile Pork Loin

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Caramelized Chili Pork Loin



Main dish winner at the 2009 Denver Chili Fest .
Easy to make, but really awesome – Gourmet restaurant caliber.

Caramelized Chili Pork Loin

Preparation:

1. Melt the butter in a large skillet over medium high heat. Add brown sugar, cinnamon, diced apples, and diced chiles, toss to coat. Sauté 3 minutes, without stirring to let caramelize on one side. Toss and sauté another 3 minutes. Remove from heat and let cool completely.
2. Butterfly the pork loin by cutting lengthwise down the center to within 1/2 inch of the other side. Flatten with a meat mallet.
3. Salt and pepper the inside of the loin .Spread the cooled mixture down the center of the meat. Bring the 2 sides of the loin up around the mixture and tie with butcher's twine and 1 inch intervals, to make a nice roll.
4. Season the exterior of the stuffed loin with salt and pepper. Sear the loin in the olive oil on all 4 sides in a large Dutch oven over medium high heat. Pour the apple cider over the loin. Roast uncovered for 1 hour and 20 minutes or until an instant read thermometer inserted into the center reads 155 degrees F.
5. Remove from oven and let rest about 15 minutes before slicing. Serve with pan juices.

Prep time: 30 minutes
Total time: 1:45



Chile Pork Loin

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Red Chile Sauce



Red Chile Sauce

Ingredients:

- 2 tbsp vegetable oil
- ¼ cup chopped onion
- 1 large clove garlic, minced
- ¼ tsp oregano
- 1 tsp ground cumin
- 2 tbsp flour
- 1 cup Select New Mexico red chile puree
- ½ cup canned pureed tomatoes
- 1 15 oz can chicken broth
- ½ tsp salt



Preparation:

1. Heat the oil in a 2-qt saucepan over medium heat, add the onion and garlic and sauté until translucent, about 5 minutes.
2. Add oregano, cumin, and flour and cook, stirring constantly, until mixture thickens, bubbles up, and starts to turn brown (like a roux), about 3 minutes.
3. Turn off heat, and gradually stir in the red chile puree and tomatoes.
4. Turn heat back on to medium and gradually add chicken broth while stirring. Cook just to the point where it begins to boil.
5. Remove from heat and stir in salt to taste.

This Red Chile Sauce can be used much like an enchilada sauce, over meats, in casseroles, on tacos and tostadas, over eggs, and more.

You can also freeze it for later use.



Red Chile Sauce

Red Chile Sauce



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About Us



Select New Mexico

Select New Mexico fresh frozen Hatch, New Mexico green chile is redefining the way people perceive and use fresh green chile. Green chile has found its way into virtually all types of foods and cuisines from pizza, to bratwursts, to America stews and soups to green chile apple pie.

To learn more about Select New Mexico products, visit SelectNewMexico.com or call (303) 698-0971

Denver Green Chili

DenverGreenChili.com was founded in 2006 as a resource for learning how all about chiles: where to buy them, what kind to buy, how to store chiles, and, of course, how to cook an amazing variety of delectable dishes with them. In this cookbook, she shares some of her favorite recipes made with chiles from Select New Mexico. Thanks to Select New Mexico, authentic chiles from Hatch, New Mexico are now available across the U.S. To find a store near you, visit the store locator at

selectnewmexico.com/where-to-buy/

Anita Edge, Chief Enchilada at Denver Green Chili, strives to answer all questions and steer people to the best in chile resources. You can reach her at anita@denvergreenchili.com



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