



## GREEN CHILE RED-EYE GRAVY

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*Gravy, Holiday, Rathbun's Curbside BBQ, Sauces, Thanksgiving*

**Difficulty:** Medium **Servings:** 8 **Source:** CHEF KENT RATHBUN

### INGREDIENTS

#### FOR THE GREEN CHILE RED-EYE GRAVY

- 8 ounces applewood smoked bacon diced
- 1 ounce canola oil
- 4 cloves garlic peeled and chopped
- 4 each shallots peeled and chopped
- 1 cup onion peeled and chopped
- 1/2 cup celery chopped
- 1/2 cup carrot chopped
- 1 tablespoon cracked black pepper
- 1 each bay leaf
- 2 cups brewed coffee
- 1 cup veal demi
- 2 quarts chicken stock
- 2 tablespoons cornstarch mixture
- 2 tablespoons basil leaves chopped
- 2 tablespoons thyme leaves chopped
- 2 ounces whole butter
- 1 tablespoon cracked black pepper
- 1 teaspoon kosher salt
- 6 each poblano peppers roasted, peeled and seeded, then diced or julienned

### DIRECTIONS

#### FOR THE GREEN CHILE RED-EYE GRAVY

1. In a large sauce pot on medium heat, cook bacon until crisp. Add canola oil and sauté garlic, shallots, onions, celery and carrots until caramelized.
2. Add 2 of the roasted diced poblano peppers (reserve the other four), cracked black pepper and bay leaf. Deglaze with coffee and reduce by 75%.
3. Once coffee is reduced by 75%, add veal demi and chicken stock.
4. Bring to a boil and reduce to a simmer for 2 hours.
5. Thicken sauce with 2 tablespoons of corn starch, if needed.
6. Strain sauce through a large-hole china cap. Return to heat and begin to simmer and remove excess fat.
7. When stock has thickened to sauce consistency add basil and thyme and steep for 10 minutes.
8. Strain through a fine chinois into a clean container.
9. Whip in whole butter and season with cracked black pepper and kosher salt.
10. Garnish with remaining diced or julienned roasted poblanos. Serve.

### NOTES

Dark turkey stock is a great substitute for the chicken stock

Jalapeño can be substituted for green chile for an extra kick

Great sauce for roasted or grilled meat and game dishes.

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions to reheat this dish are as follows.

1. Pour sauce into sauce pan.
2. Heat on medium heat until sauce comes to a boil.
3. Serve.