

GREEN CHILE FRITTATA
Paired with Alma Rosa Pinot Gris
By Kimberly Kohler of Palos Verdes, California

1 12-pack yellow corn tortillas (Trader Joe's)
1 8 oz. container crème fresh (Trader Joe's)
½-1 C. whole or 2% organic milk (any market)
4-6 whole green New Mexican chilies (preferred: Hatch or Velarde) roasted, skinned, seeded and coarse chopped.

Note: New Mexican Green Chilies can be shipped fresh from New Mexico in late summer to early fall, home grown (but not in California) or, Albertsons carries whole and chopped in the frozen food section. They look the same as Anaheim's but are much hotter and more flavorful.

1 large organic white onion, chopped (Vons)
1 bunch organic green onions, with tops, sliced thinly (Vons)
1 lb. organic Yukon Gold potatoes, peeled and sliced (Vons)
3 large garlic cloves, chopped (Vons)
2 T. olive oil for veggies (any good quality EVOO)
3 T. (or more as needed) olive oil for tortillas
1 T. ground cumin (Pezney's)
1 tsp. (or to taste) dried Fresno Chile - coarse ground "Pod-head" from Kohler Gardens in San Pedro (can substitute good quality coarse ground red chilies – Pezney's)
1lb. organic jack cheese, grated (Vons)
Sea salt (Sel de Mer) and pepper (fresh ground multi-pepper - Trader Joe's) to taste

Sauté onion, garlic with cumin and ground Fresno Chile in olive oil until vegetables are soft. Add green chilies and cook together until thick about 5 minutes. Cook potato slices, covered in salted water until barely tender, drain and pat dry and sprinkle with salt. Cut tortillas into strips about one-half inch wide. Sauté strips "soft", a handful at a time in olive oil, draining on paper towels as they are cooked, lightly sprinkle with salt. Wisk together crème fresh and milk until about the consistency of buttermilk; add salt and pepper to taste.

Assembly:

In a large, deep oval or round casserole, which has been well-buttered, from the bottom up create the following layers two times, using half for each layer: tortillas, potatoes, green Chile mixture, crème fresh mixture, cheese and green onions. Bake in a 350-degree oven, uncovered, for about 45 minutes. Let rest for a few minutes. Cut into wedges to serve.

Great with a pile of organic baby greens, sliced pickled beets (baby beets, trimmed, cooked through and then marinated overnight in vinegar) and orange wedges; dressed with a light vinaigrette.

Wine pairing: The heat of the dish requires the balance of a full-bodied white such as Alma Rosa *Pinot Gris*.

Serves 6-8 for lunch

