
KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

GREEN CHILE RED-EYE GRAVY

8 ounces smoked bacon, diced
1 ounce canola oil
4 cloves garlic , chopped
4 each shallots, chopped
1 cup onion, chopped
½ cup celery, chopped
½ cup carrot, chopped
1 tablespoon cracked black pepper
1 each bay leaf
2 cups brewed coffee
2 quarts chicken stock
2 tablespoons corn starch mixture
2 tablespoons basil leaves, chopped
2 tablespoons thyme, chopped
2 ounces whole butter
1 tablespoon cracked black pepper
1 teaspoon kosher salt
6 each poblano peppers, roasted, peeled, deseeded and diced

Servings/Yield

8 servings

Method

1. In a large sauce pot on medium heat, cook bacon until crisp. Add canola oil and saute 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 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, roasted poblanos. Serve.

Notes

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.

