

Vegan Chile with Curtido

Ingredients

Curtido Ingredients

- 1 head cabbage
- 1 serrano chile
- 1 habanero chile
- 1 jalapeno chile
- 2-3 limes
- 1/2 cup chopped cilantro
- salt

Chile Ingredients

For the chili sauce

- 6-7 dried guajillo chiles
- 2 dried ancho chiles
- 1 poblano chile
- 4 cloves garlic
- 1 tbsp cider vinegar
- 1 tsp fresh oregano

For the final chili

- 1 pound dried beans, or 3-4 8oz cans beans
- 1 medium onion, diced
- 1 pound mushrooms, sliced
- 1 tbsp soy sauce
- 1 28oz can of crushed tomatoes
- 2 cu water
- salt

Preparation

For the curtido

Either a day or up to 2 weeks in advance you can prepare this spicy sauerkraut. I recommend you try at least a week if you're brave enough to step into the world of lactic fermentation.

1. Slice the cabbage thinly and add about a teaspoon of kosher salt, then work with your hands, squeezing vigorously. Let sit for 10-20 minutes to allow the salt to start pulling water out of the cabbage.
2. Meanwhile, slice the remaining chiles, and chop your cilantro. Squeeze the juice from

your limes and add to the cabbage. Give the mixture another round of wringing, and let sit again for 15 minutes.

3. Move the mix into a fermentation vessel and pack down enough so that there is only liquid on top. If there is not enough liquid, add a little more lime juice.
4. Leave for up to 2 weeks in a cool dark place to ferment, checking often for and remove any mold that may come up. Use a fermentation weight or ziploc filled with water to hold down the mix. When it tastes good to you, seal and place in your refrigerator, this will keep there for a few months.

Prepare the chili sauce

I like to make the chili sauce in a blender at home, and can be used for many dishes beyond chili if I end up making too much. Toasting the dried chiles here is optional, as is roasting the poblano, but all of these steps make for a wonderfully complex flavor. I encourage you to try.

1. Destem and open the dried chiles, removing the seeds as well. Then toast them in a dry pan over high heat just until they start to brown. Transfer them to a bowl and cover them with boiling water, leaving for at least 10 minutes to rehydrate. Make sure you save some of the soaking liquid
2. Over a bare flame or in your broiler, char the entire poblano pepper. Place it in a sealed bowl to steam for 10 minutes, then remove the skin with a fork or under running water. Take out the seeds and stem.
3. In a blender, combine the chiles, poblano, and the rest of the ingredients. Add 1/2 cup or more so that you can create a smooth, pourable mixture. Salt to taste.

Prepare the final chili

This part is very straightforward, and doesn't take much time at all. For the final cook, you can move the chili into the oven at 350°F, a slow cooker on high, or just keep it on the stove over low heat. I find the oven works best.

1. Dice the onions and slice the mushrooms. In a large pot or dutch oven, bring 2 tablespoons of olive oil to shimmering over medium heat.
2. Add the onions and mushrooms and cook until brown, and hopefully a nice fond has been formed by this time. About 12 minutes.
3. Turn the heat to low, and add the soy sauce to deglaze the pan. Scrub the fond into your sauce and start slowly adding your tomatoes, scraping the bottom of the pan. Add at least another 1/2 can's worth of water and now add your beans (soaked overnight) and chili sauce.
4. Cook for 1 to 2 hours, stirring every 15-30 minutes until the beans are cooked through. Add water if the mix begins to dry out.

That's it! Serve in a bowl with a healthy chunk of your curtido, and please let me know how you all like it. Cheers.