



## RECIPE

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*Inspired by local green chile and green onion*

*Yield: 3 cups*

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### Step 1: Make the base ranch

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|-----------------------------|-------------------------------|
| ¼ cup buttermilk            | 2 pinches ground black pepper |
| 1 cup mayonnaise            | ½ teaspoon dried parsley      |
| ½ cup sour cream            | ¼ teaspoon dried dill weed    |
| ¼ and ⅛ teaspoon table salt | ¼ teaspoon MSG                |
| ½ teaspoon garlic powder    |                               |
| ½ teaspoon onion powder     |                               |
- Combine all ingredients.*
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### Step 2: Bring in some local flavor

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|--------------------------------------------------|-------------------------------------|
| 1 poblano pepper, roasted                        | 1 medium onion, sliced ¼-inch thick |
| 8 oz canned, chopped hatch chilies, well-drained | ⅛ teaspoon ground cumin             |
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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>1.</b> Char whole poblano pepper under a broiler, over a gas flame, or on a grill until blackened. Transfer to a heatproof bowl, cover, and let steam for 30 minutes. | <b>3.</b> Brush the onion slices with a small amount of oil. Grill over moderate heat until the onions have nice grill marks and the onions are soft. Remove from the grill and let cool. Cut into ¼-inch pieces to make about ½ cup total. |
| <b>2.</b> Remove the skin from the roasted poblano. Cut it open and remove all the seeds. Chop the poblano.                                                              | <b>4.</b> Mix poblano pepper, grilled onion, and remaining ingredients into base ranch.                                                                                                                                                     |
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### Step 3: Make it next level

*Top with chopped, quality (not too sweet) beef jerky.*

*Enjoy!*

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