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Chuck Machado has more than one passion in his life: There's writing. And real estate. Of course, it goes without saying, there's also his wife, Jennie, and his children. He also has a thing about chile. It's a spice in his life that burns like no other, so much so that he founded his New Mexico Chile Co. to share his passion with others: chiles bursting with flavor and often with a fiery temperament.

The company, which he started in 2000, makes Machado's award-winning red and green Coyote Trail © sauces, salsas and marinades, using New Mexico chiles grown in the legendary Hatch Valley area there.

The chile products are sold on the company's Web site -- www.coyotechile.com -- and in retail shops throughout New Mexico, as well as in Riverside's The Cooking Store, the only place in California that carries them.

In cooking, he likes to use the Scandia chile, he said. It's one of the varieties used in their products. "It's got some heat to it. It's also got some great flavor." Chiles are a fruit, not a vegetable, and there are hundreds of varieties. They are native to South America. Christopher Columbus and others took them back to the European continent and they spread to the Far East. Chiles are now grown worldwide and are used in almost every international cuisine.

"I just think there's just an incredible flavor in the chile," and when it's cooked up in a sauce it can complement so many dishes," said Chuck's wife, Jennie, who came up with the company's original green chile sauce recipe. "It's very versatile." On a family visit to Santa Fe, N.M., the couple fell in love with the flavor of the state's green chile. In 1999, Chuck bought 1,000 pounds of chiles and brought them back to Riverside in gunnysacks. The original plan was to roast and peel them, keep them whole, then vacuum-seal and freeze them and sell for use in chile rellenos.

But the chiles were just too hot by themselves, Jennie said. So, with a freezer full of the chiles, she started trying out different recipes. She soon hit upon one that eventually became their Coyote Trail © Green Chile Sauce.

"Everyone fell in love with it, and we gave gallons and gallons of it away, and Chuck said, 'Let's bottle it.' Later, he worked with a food chemist to develop other products," she said.





While he feels most passionate about writing (he's working on his fourth novel), he's also a successful real estate investor in addition to running New Mexico Chile Co. In 1977, after graduating from college he started his first company, Corona Steel & Supply, which made steel framing for buildings. "If I only ran a chile company, I wouldn't have time for other things," he said, with a smile. "I'm trying to live a balanced life."

New Mexico Chile Co.'s Web site features a number of recipes (some are on Pages D4-Another favorite is a dish called School Night Enchiladas, right. "This is just a quick and easy dish that only takes about 30 minutes, from start to finish," said Jennie Machado, whose day job is director of assessment and behavior services at the Riverside School for the Deaf.

School Night Enchiladas

- ¼ onion, chopped
- 4-5 tablespoons olive oil
- 1 dozen corn tortillas
- 3 cloves garlic, chopped
- ½ bunch cilantro, divided
- 1 jar (16-ounce) of Coyote Trail © Red Enchilada Sauce
- 2 cups cheddar or Colby cheese, shredded
- 1 can (4-ounce) black olives, sliced
- 1 roma tomato, chopped small
- 3 green onions, chopped

In a large frying pan, saute onion in olive oil. Cut tortillas into chip size triangles and add to saute. Add more oil if necessary to lightly coat all chips. Cook for 5 minutes over medium heat. Add garlic and half the cilantro. Use a spatula to mix and carefully turn the mixture, without breaking up the chips. Add sauce and make sure to coat all ingredients. Do not let sauce boil. Add cheddar or Colby cheese and mix. Add all or any, depending on preference, olives, tomatoes and onions. Mix well. Make sure heat is very low or turned off. Cover and let sit for 10 minutes. Garnish with remaining cilantro. Serve.

Note: To serve New Mexico style, fry an egg and place on top of each serving - for breakfast or dinner.

Rain Dance Eggs

- 3 eggs
- 3 teaspoons water
- 1 teaspoon butter
- 4 ounces Coyote Trail © Green Chile Sauce
- 3 green onions, chopped
- 1 avocado, sliced
- 4 ounces Monterey Jack cheese, grated

In mixing bowl, scramble 3 eggs and add water. In 12-inch ovenproof frying pan, melt butter, add egg mixture, onions and cheese and cook for 3 minutes over medium heat. Transfer frying pan to 350-degree oven and bake for 10 minutes. Serve with avocado wedges and top with chile sauce, heated in microwave. Serves 2.

Mute Creek Pot Roast

1 chuck roast, 2-3 pounds, blade cut
1 bottle (8-ounce) Coyote Trail © Green Chile Sauce
2 teaspoons olive oil
12 ounces dark beer
1 medium onion, sliced
2 cloves garlic, minced
4 carrots, peeled and sliced
4 stalks celery, sliced

Salt and pepper roast to taste, heat oil in skillet and sear each side of roast over medium heat. Place roast in crock pot. Deglaze skillet by adding beer and scraping bottom of pan; pour beer mixture into crock pot. Put crock pot on low setting. Add onion, garlic, carrots, celery, and chile sauce. Cook 6 hours. Serves 6. Serve with oven roasted or mashed potatoes.

Mesa Verde Potatoes

10 white rose potatoes, washed and sliced thin (peeling optional)
2 cups grated cheddar cheese
1 can (14-ounce) cream of mushroom soup
1 bottle (8-ounce) Coyote Trail © Green Chile Sauce
5 green onions, sliced (reserve small amount for topping) Parsley, chopped for garnish

In baking dish, layer potatoes, onion, cheese, chile and soup. Repeat until dish is full. Top with reserve green onion and bake at 400 degrees for 40 minutes. Garnish with parsley before serving. Serves 6.