



Green Chile Sauce

Ingredients

1 tablespoon butter or margarine
2 tablespoons chopped onion
2 tablespoons flour
1 ½ cups chicken broth
1 cup (or more) chopped green chiles
1 large clove garlic, finely minced
Salt (optional)
¼ teaspoon ground cumin

Directions

Melt the butter in a saucepan over medium heat.

Sauté the onion until soft.

Stir in the flour and the broth until mixture is smooth.

Add chiles, garlic, cumin and simmer for 10 to 15 minutes, adding salt if desired

Yield: 2 cups

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