

## RECIPES

Place the flour tortillas on oven-proof serving plates and top with the lettuce. Divide the meat mixture among the tortillas and top with the chiles, onion and goat cheese. You may serve them immediately or place them under the broiler for a few minutes to soften the cheese.

Yields 4 servings.

### Chile Jam'n Kebabs

*These spicy kebabs have just the right amount of sweetness and fiery bite. They are almost effortless to prepare yet look and taste quite exquisite.*

1 cup my Big Jim Jam or purchased chile jam  
½ cup prepared spicy mustard  
½ cup tequila  
2 tablespoons olive oil  
3 garlic cloves, crushed  
1 teaspoon grated lemon zest  
¼ teaspoon cayenne  
1 teaspoon salt  
4 pounds boneless, skinless chicken breasts, cut into 1½-inch pieces  
bamboo skewers

In a small bowl combine the jam, mustard, tequila, oil, garlic, zest, cayenne and salt. This can be made ahead of time and kept, tightly covered, in the refrigerator until needed. Place the chicken pieces in a shallow bowl and toss them with ⅓ of the jam mixture. Cover the bowl and marinate the chicken for at least 1 hour in the refrigerator. Place the bamboo skewers in a tall glass of water to soak for hour while the chicken marinates. Then, skewer the marinated chicken on the skewers.

Prepare the grill. Grill the chicken over medium hot coals, basting with additional sauce, until the meat is glazed and golden on the outside and tender inside, about 5-7 minutes on each side. Serve the kebabs with about 9 cups of cooked plain rice or New Mexico herbed rice.

Yields 6-8 servings.

## INSTITUTE

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from the Land of Enchantment. California is represented by 28 institute members, Texas has 16. Even Canada has seven members. Amazing, eh?

Not really, DeWitt says. His *Chile Pepper Magazine* has only 5 percent New Mexico readers.

"It's a special-interest subject," DeWitt explains. "Most people with special interests are in the most populous states, and the closest ones to New Mexico are California and Texas. And besides, most people in New Mexico probably think they already know everything there is to know about chile peppers."

Cervantes figures that's bound to change as word about the institute spreads. Since its inception five years ago, there has been very little statewide publicity about the institute, she says. Once New Mexicans learn about it, she believes they'll develop a taste for it, too.

"It's been frustrating in a way, but we're going to do it," Cervantes says. "Eventually, we're going to have a center for research and education . . . the largest collection of capsicum in the world. And what better base than right next to NMSU?"

Bosland says NMSU's 107 years of chile research makes it an ideal location for such a center. The school currently has more than 25 people dedicated to chile research, from breeding and history to the study of diseases and weeds.

But the most attractive aspect of such a center, Bosland says, would be the eye-opening things ordinary folks could learn about a vegetable that takes such a magical hold on almost everyone who experiences it.

"It's a crop that transcends itself," Bosland says. "It's a medicine, an ornamental, a spice and a vegetable. People were using it in 7000 B.C. And here in the Southwest, it's become our national industry." ❖

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