

## INGREDIENTS

1 whole chicken  
(about 3 lbs.)

1 poblano pepper, diced

1 cup onion, diced

1 cup tomato, diced

3 cloves garlic, minced

1 bunch cilantro, chopped

2 tablespoons chili powder

1 teaspoon dried marjoram

1 teaspoon dried oregano

2 bay leaves

1 teaspoon salt

Water to cover chicken  
(about 3 qts.)



## IN A GROEN 20 GALLON KETTLE

1

Arrange the chicken in kettle and add enough water to just cover.

2

Add the onion, poblano pepper, tomato, garlic, chili powder, marjoram, oregano, bay leaves and salt.

3

Bring the liquid to a boil and reduce the heat to low, so the liquid simmers. Simmer for 7 minutes, then place cover on the kettle and turn off heat. Let the chicken cool in the broth for one hour.

4

Remove chicken from broth. Once cooled, pull the meat and save the stock for a variety of Mexican dishes.

