

ANNUAL HATCH CHILE INVASION OF DALLAS SEEMS WAAYY OVER THE TOP IN 2021

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If it's August, then Hatch chiles must be here — and in 2021 they are here with a vengeance.

This annual, slightly contrived yet entirely enjoyable ritual sees Hatch chiles come in to Dallas from the hamlet of Hatch, New Mexico, starting at the end of July/early August — to spice up (in a very mild manner) various dishes at restaurants around town, all happy to celebrate this seasonal item.

There are two Hatch pillars in town: Central Market (who boast that they buy more Hatch chiles than anyone in Texas) and Chuy's, the Austin-based Tex-Mex chain, which paved the way with its on-site roasting and incorporation of the chiles into various limited-edition dishes.

Other restaurants have followed suit over the years, and Hatch fever has phased in and out. But in 2021, Hatch is in, in what seems like a bigger-than-usual way, with oodles of restaurants doing Hatch specials.

Hardcore chile heads like their chiles unbearably hot, and the Hatch chile is a letdown in that regard, coming in on the Scoville scale between 2,000 and 8,000 Scoville heat units. If you look on a chile pepper heat chart, they're still in the green band, just below jalapenos, and that won't do, must be in the red zone.

But the Hatch is a fun thing if you like to follow seasonality, and God knows we desperately need fun in 2021. Besides, things always taste better when you can't have them year-round.

Eatzi's Market & Bakery. Gourmet market has a selection of items available for a limited time that include:

Hatch Chicken Salad Hatch Chile Empanadas Sausage & Hatch Pepper Pizza