Hatch Chile Roasting Workshop

Saturday, September 1
10:00 a.m.-1:00 p.m.

Join master food preservationist, historian, and chef Ernest Miller for a tasty, hands-on program on the history of chile roasting.

In addition to roasting, peeling, and packaging hatch chiles, participants will make and enjoy chile-based dishes.

Please note: The roasting portion of the workshop will be held outdoors, so dress accordingly. In the event of rain, the workshop will be cancelled.

Workshop Fee:

- Adults - $30
- Students (12+) & Seniors: (55+) - $25
- Children age 12 and older must be accompanied by a participating adult.

Reservations are required and can be made online, by phone, or in person beginning July 20.

Call or visit the Homestead’s website for more information or to reserve your spot.