

*From the kitchen of David and Jennifer Deaven*

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- Servings: 4
6. Top with (F) and Garnish with (G). golden brown.
  5. Dredge peppers in (E); dip quickly in batter and fry in 1 cm of 375F oil about 30 seconds on all sides until shut.

## Meat/Chile Relleno

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- A: 8 poblano chiles  
B: 4 egg whites  
1/2t salt  
C: 4 egg yolks  
1T flour  
D: 16oz Jack cheese, shredded  
chorizo or seasoned meat  
E: 1/4C flour  
F: 2C chile-tomato sauce  
G: cilantro

1. Roast and peel (A), remove seeds. This can be done directly over a gas stovetop, make sure the peppers are evenly black all over and place into a paper bag for a few minutes to soften, then brush off skin.
2. Beat (B) until soft peaks form. Mix (C) to form batter, do not overbeat.
3. Stuff chiles with (D). Use toothpicks as needed to hold



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