



Fredericksburg Farms

Country Goodness, Gourmet Taste  
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## Venison Chiles Rellenos

Whitetail deer have been hunted in the Texas Hill Country for thousands of years, dating back to when the region was inhabited by early native American Indians. Deer helped to sustain our pioneer ancestors and is still a popular meat today. Now venison is mostly hunted on private ranches and on “deer leases” which are carefully monitored by the Texas Parks & Wildlife Department to ensure the longevity of the species. Today, exotic species of deer such as Sika, Axis and Black Buck Antelope are raised on many ranches which offer private, guided hunts. We created our **Fredericksburg Farms Venison Chili Mix** as a quick and easy way to use some of the yearly bounty of deer meat to make a delicious meal. When you have some of the chili left over, whip up a batch of these great stuffed chiles for a very special treat. Serve with Mexican Rice,

To Serve 6.

6 fresh poblano chiles  
4 cups leftover chili prepared from **Fredericksburg Farms Venison Chili Mix**, chilled or at room temperature  
2 cups flour  
1 cup yellow cornmeal  
1 teaspoon baking powder  
½ teaspoon salt  
2 eggs, beaten  
1 cup milk  
Oil or shortening for frying  
**Fredericksburg Farms Watershed Roasted Chipotle Salsa**

Roast the chiles until the skins are black and blistered. Peel off the charred outside skin. Very carefully make a small slit in the side of each chile and remove the seeds, leaving the stems intact. Spoon about 2/3 cup of the chili into each chile, taking care not to tear the flesh.

In a large bowl combine the flour, cornmeal and baking powder; toss with a fork to blend. Whisk together the eggs and milk, then blend into the cornmeal mixture to make a smooth batter.

Heat about 2 inches of oil or shortening in a frying pan to 375 degrees. Dip each chili into the batter and fry, 2 or 3 at a time, until golden brown, turning once. Drain on paper towel-lined wire rack set over a baking sheet. Repeat with remaining chiles. Heat the **Watershed Roasted Chipotle Salsa** in a saucepan or in the microwave.. Place a pool of the salsa on each serving plate, then place a Chile Relleno in the center of the salsa and serve hot.