

## Chiles Rellenos

- 12 Anaheim chile peppers, charred and peeled
  - 1 pound Cheddar cheese, cut into strips
  - 1 cup milk (see footnote for alternate batter)
  - 1 cup all-purpose flour
  - 1 egg, beaten
  - 1 teaspoon baking powder
  - 1 teaspoon baking soda
  - 1 teaspoon salt
  - 1 teaspoon canola oil
  - 1/2 cup all-purpose flour for coating
1. Remove seeds and membranes from peppers. Stuff each pepper with a strip of cheese.
  2. In a small bowl combine milk, the 1 cup flour, egg, baking powder, baking soda, salt and canola oil; mix well to make a batter.
  3. Pour enough oil in heavy frying pan to reach 1 inch in depth and heat over medium-high heat. Roll each pepper in the remaining flour and dip in the batter. Fry until lightly browned on both sides.
  4. Top with grated cheese and your favorite sauce

### FOOTNOTES

- Big Jims or Poblano's can be substituted w/great results
- Monterey Jack, Mozzarella or your favorite cheese can be substituted for the Cheddar
- Use canned green chiles, or char fresh green chiles over a flame, then peel them. Remove seeds and membranes.

**Alternate Batter:** For the batter use 4 eggs, separated. Whipped the whites and then blend the yolks separately with 1 TBSP of flour and some salt and then whip into the whites. Dip the chiles into some flour and then into the batter and place seam side down into the pan.

An easy way to char your chiles is to heat up the broiler in your oven and toss the peppers directly on to the racks. You want the entire surface to be browned and blistered, so you will have to flip them occasionally. Then, stick the peppers in a zip-lock and let them steam for about 1/2 an hour or so. When you return to them, they'll be cool enough to handle, and the skin will be really easy to peel off!! Make sure not to remove the stems when you slit open the chiles to remove the seeds and membranes.