

El Charro Chiles Rellenos (Stuffed Green Chiles)

Recipe By : El Charro Cafe Favorite Recipes

Serving Size : 8

8 fresh green chiles (stems intact) -- roast and peel
1 pound cheddar or jack cheese -- shredded

---Batter---

3 eggs
3 tablespoons flour
1 teaspoon salt
1 teaspoon pepper
1/4 cup oil

---Garnish---

4 cups El Charro Taco Sauce -- warmed
2 cups shredded combination cheese
* ** Combination Cheese - To come as close as possible to the taste of the cheese of Mexico, we devised what I call "combination cheese". It is equal parts shredded yellow cheddar, provolone and jack cheeses.

Stuff each chile with cheese (Cheddar or Jack), and set aside. Separate eggs and beat the whites until stiff. Beat yolks and fold into whites, along with flour, salt and pepper.

Heat oil in a large skillet. Dip stuffed chiles, one at a time, into egg batter, then remove with a large spoon. Carefully lower coated chiles into hot oil, 3 or 4 at a time. Fry until golden brown on both sides. The chiles may be made ahead to this point.

To serve immediately, arrange on platter or individual plates and pour warm Taco Sauce over each chile. Garnish with combination cheese and run under broiler to melt cheese, if desired. May be held up to the point of topping with cheese and reheated in a 400-degree oven about 10 minutes. Note: Chicken or tuna may be used to stuff the chiles, but cheese is always a garnish.

El Charro Salsa Para Tacos (Taco Sauce) Recipe By :El Charro Cafe Favorite Recipes

1 16 oz can crushed tomatoes
1 cup tomato puree
1 cup water
1/2 medium white onion -- chopped
1/4 cup garlic puree*
1/2 cup oil
1/4 cup vinegar
4 tablespoons dried oregano
1 teaspoon salt -- or to taste
4 Japanese chiles -- crushed

Garlic Puree - peel 8 whole heads of garlic by smashing the cloves with the side of a wide knife; the peel will slip off easily then. Put the peeled garlic in a blender with about 2 cups of water, and puree. Drain, if necessary, and store in a tightly closed glass jar in the refrigerator.

Mix all ingredients. Taste and adjust seasoning. Can be served cold or hot.