

Rose Ann's Chile Rellenos and Green Chile

Rose Ann DiSanti, Pueblo, CO

Servings: 4-6

Ingredients:

8-10 MILD OR HOT CHILE - ANEHIEM OR PUEBLO CHILE ARE PREFERRED.
4 TABLESPOONS FLOUR
6 EGGS
8 STRING CHEESE OR OTHER CHEESE
GREEN CHILE INGREDIENTS
6 PUEBLO CHILE
2 TABLESPOONS FLOUR
2 TABLESPOONS GARLIC
1 POUND LEAN PORK CUT IN CUBES
2 TABLESPOONS OIL
1 8OUNCE CAN CHOPPED TOMATO OR 3 FRESH COLORADO TOMATOES
4 CUPS WATER OR LESS IF YOU WANT CHILE THICKER

Instructions:

GREEN CHILE

COOK PORK IN OIL UNTIL DONE. REMOVE PORK FROM PAN. ADD FLOUR TO OIL AND BROWN. CHOP CHILE GARLIC AND TOMATOS TOGETHER, ADD TO FLOUR MIXTURE WITH PORK. ADD WATER TO DESIRED CONSISTANCY. SIMMER WHILE MAKING RELLENOS.

CHILE RELLENOS

ROAST AND PEEL CHILE. CUT SMALL SLIT IN CHILE NEXT TO STEM, DO NOT REMOVE STEM.

STUFF CHILE WITH CHEESE. COAT CHILE WITH FLOUR. SEPERATE EGG WHITES AND BEAT UNTIL STIFF. FOLD IN 3 OF THE EGG YOKES BEING CAREFUL NOT TO BREAK DOWN THE WHITES. DIP CHILE IN EGG WHITES UNTIL COATED AND FRY IN HOT OIL UNTIL GOLDEN BROWN AND CHEESE IS MELTED. SMOTHER WITH GREEN CHILE AND ENJOY.

Wine Pairing:

GOES WELL WITH AUGUSTINA'S COLORADO SPICY WINECHICK RED OR HARVEST GOLD.