Menu Item: Colorado Yukon Potato and Roasted Poblano Relleno	Date Originated: August 18, 2009
Recipe type: Vegetable side dish	Originated by: Kevin Clarke Colorado Mountain College Culinary Institute
Bulk Yield: n/a	Portion Yield: Four 6 oz portions
Prep time: 15 minutes	Cooking Time: 20 Minutes

Description: A Southwest twist on a classic twice baked potato.

.

Procedure

Potato puree

1. Simmer the potatoes in 2 quarts of water seasoned with 1 tbs of salt until tender. Be sure to start the potatoes in cold water for even cooking and skim the surface of the water to remove the starch that collects on the top.
2. Strain the potatoes and steam dry for approximately 5 minutes. Be sure to keep the potatoes warm.
3. Combine the butter and cream in a heavy bottom sauce pot and heat until the butter is melted. Add the hot butter and cream to the potatoes.
4. Add ½ C of the cheese to the potatoes and cream and mix/mash until desired consistency. (Reserve 1/2C of the cheese for garnish)
5. Taste and adjust seasoning with salt and pepper or cayenne to your taste.

For service:

1. Turn on the broiler in your oven.
2. Place the four chiles on a baking sheet.
3. Fill each chile with ¼ of the hot potato puree. (If you have prepared the puree in advance and it is cold, you can reheat the puree in a sauce pot with 2 tbs of milk. You may also build the rellenos with cold puree and cook them in the microwave.)
4. Top each relleno with shredded cheese and place under broiler until the cheese is melted. Garnish with a dollop of sour cream, bacon bits, scallion and a squeeze of fresh lime.

Amount	Unit	Ingredient
1.5	Lb.	Colorado Yukon Potatoes, peeled and large dice (3/4" cubes)
1	Tbs.	Unsalted butter
½	C	Heavy Cream (Or your choice of milk)
1	C	Smoked Cheddar Cheese, shredded
	TT	Salt
	TT	Ground cayenne or black pepper
4	Ea.	Roasted and Peeled Whole Poblano Chiles – seeds removed, stem left on.*** Be careful to only cut one slit in the chiles so they stuff better.
1	Ea.	Fresh Lime
2	Tbs	Sour Cream
4	Tbs.	Bacon Bits
2	Tbs.	Scallion, sliced

Cooking Notes:

- You may substitute any variety of Colorado potato.
- Substitute your favorite roasted chile; if you are using canned chiles be sure to rinse them first.
- Use your favorite cheese. In addition to the smoked cheddar I like any of the great Colorado goat cheeses.