



Chiles Rellenos Stuffed with Turkey Picadillo & Pepper Jack Cheese

Makes 8 appetizers or 4 entrée servings.

Ingredients

- 8 Poblano chiles, roasted and carefully peeled without tearing
- Vegetable oil for frying (canola or peanut oil)
- 8 slices of pepper jack cheese or cheddar cheese (cut into 1/8-inch thin rectangles that will fit neatly inside the peppers, or grate the cheese)
- Toothpicks for sealing the peppers

Ingredients for Turkey Picadillo

- 2–3 Tbs. olive oil
- 1 medium-small onion, finely diced
- 1 tsp. kosher salt
- 1 tsp. freshly ground pepper
- 3 garlic cloves, minced
- $\frac{3}{4}$ lb. ground dark turkey meat
- 1 tsp. cinnamon
- $\frac{1}{4}$ tsp. ground cloves
- $\frac{1}{8}$ tsp. ground cumin
- 4 canned plum tomatoes, drained and chopped
- $\frac{1}{4}$ cup golden raisins
- 1 $\frac{1}{2}$ Tbs. cider vinegar or wine vinegar

Ingredients for Batter

- 5 Eggs, separated
- $\frac{1}{2}$ tsp. kosher salt
- 1 $\frac{1}{2}$ Tbs. flour + additional flour for dredging the peppers



Pork in Green Chili with Posole (Cont.)

Directions

Roast the poblano peppers

Lightly oil the peppers and char them over a direct flame or heat a cast-iron griddle over medium-high heat until a drop of water sizzles on contact. Working with a few chiles at a time so as not to crowd the pan, place them on the hot griddle and cook, turning occasionally with tongs, until they are blackened all over. Don't roast the chiles under the broiler, as they will likely overcook and fall apart.

Place the chiles in a brown paper bag and let sit for a few minutes, but don't let them sit too long, or they will overcook and get soggy. You can also put them in a bowl and cover the bowl with plastic wrap.

Peel the chiles by gently scraping away the skin. Rinse them under cool running water if necessary. Make a small incision on the side and scrape out the seeds with your fingers, being careful not to tear the flesh. This is the opening through which you will be stuffing the chile. **This part of the recipe can be done ahead.**

Make the turkey picadillo

Heat the oil in a large skillet (preferably a non-stick pan) over medium heat. Sauté the onions with the salt and pepper for about 5 minutes until softened. Add the garlic and cook 2 minutes more.

Add the turkey, breaking it up with a wooden spoon and spreading it evenly in the pan. Stir frequently, separating any clumps until lightly browned.

Add the cinnamon, cloves, cumin, tomatoes, raisins and vinegar. Cook over low heat for about 10-15 minutes until the pan is nearly dry. Taste for seasoning. Let the mixture cool thoroughly before stuffing the peppers. **This part of the recipe can be made ahead and kept refrigerated.**

Stuff the poblano peppers

Loosely stuff the poblanos with the turkey picadillo and cheese. Seal the edges with several toothpicks. **The chiles rellenos can be made ahead up to this point and held in the refrigerator.**

Preheat the oven to 200°.



Pork in Green Chili with Posole (Cont.)

Directions (Cont.)

Make the batter

In a large bowl, beat the egg whites with the salt to soft peaks. Gently beat in the egg yolks, a little at a time, then beat in 1 ½ Tbs. of flour. Stop beating as soon as the flour disappears. The batter should be light and fluffy.

In a frying pan or wok, pour in the vegetable oil to about 1-inch depth. Heat the oil over medium heat until a thermometer registers 375 degrees. Adjust the temperature as needed to hold between 375-400 degrees.

Place about 1/3 cup of flour in a shallow bowl or plate for dredging the peppers. Roll the stuffed peppers one by one in the flour, gently patting off the excess. The flour binds to the egg batter and creates a softly, crispy crust, but too much flour will make it doughy.

Carefully pick up a poblano and dip it into the egg batter, shaking off excess. Gently place the pepper into the hot oil and repeat until the pan is full, but not crowded. Fry until the peppers are brown on one side and then gently turn to brown on the other side.

With a slotted spoon transfer the fried peppers to paper towels to drain. Keep warm on a baking sheet in the oven while you dip and fry the remaining peppers or serve immediately.