

Baked Chiles Rellanos

12 Poblano Peppers. Cut off stem end and shake out seeds and remove any pith you can without damaging the pepper. Roast peppers just enough to blister but not soften too much. Peel the blistered skin and don't worry about what doesn't peel. Roasting can be done on the grill, over a gas stove top or broiled in the oven.

Filling:

1 med. Onion diced,
one garlic clove diced,
1/4t cinnamon,
1t cumin,
1/4t Red pepper flakes,
3T oil,
2 large diced tomatoes,
1 diced apple,
1/3c raisins,
1/3 c chopped almonds,
1T vinegar. 8 ounces of mozzarella or jack cheese.

Nagada Sauce:

1/2c sour cream,
1/2c lightly toasted walnuts,
1/3c cream cheese,
1/4c milk,
1t cinnamon,
1/2t red pepper flakes.

In a large skillet, Sauté onions, garlic, cinnamon, cumin, and red pepper in oil. Add tomatoes, apple, raisins. Cover and simmer on low for 5-10 minutes. Add cheese, almonds, vinegar and sauté until cheese is soft. Fill peppers and bake in 1 c tomato juice or just bake covered in no juice until peppers are tender. 350. (I leave out tomato juice.)

Sauce: Puree all of ingredients in food processor until smooth. Serve at room temperature along with peppers.

Roasted Mexican Corn:

4 ears of corn

½ c mayo

1 ½ c sour cream

1/4c freshly chopped cilantro leaves

1 c freshly grated Parmesan

1 lime juiced

Red Chili Powder to taste

2 limes cut into wedges for garnish

Remove husks of corn but leave core attached at end so have something to hold onto. Grill corn on not grill or cast iron griddle pan until slightly charred. Turn it so it gets cooked evenly all over. Mix mayo, sour cream, and cilantro. Grate Parmesan in another bowl. While corn is still warm, slather with mayo mix. Squeeze lime juice over corn and shower with Parmesan. Season with chili powder and serve with extra lime wedges.