

Mexican Tomato Sauce

- 1 can (14.5 Ounce) whole tomatoes with juice
- 2 cans (14.5 Ounce) diced tomatoes
- 1 can (16 Ounce) red enchilada sauce
- 2-3 tablespoons extra virgin olive oil
- ½ a yellow onion, chopped
- 2 cloves of garlic, minced
- 1 whole jalapeño, quartered and sliced thin
- 1 teaspoon Mexican leaf oregano, (crush with hands when adding)
- ½ teaspoon ground cumin
- A good hand full of cilantro roughly chopped
- Kosher salt to taste
- Fresh ground black pepper to taste

In a deep, skillet heat oil over medium heat.

Sauté onion, garlic and jalapeño until onions are transparent.

Add the oregano, cumin, tomatoes, enchilada sauce and cilantro. Bring to a light boil then reduce heat to low, cover and simmer for 10 to 15 minutes.

Taste and adjust seasoning with salt and pepper.

Chiles Rellenos

- 6 to 12 Anaheim or poblano peppers, roasted and peeled
- Pepper jack cheese, cut into 1/4" to 1/2" thick, long piece (Try to keep them the same length as your pepper – Approximately 3" to 4" long)
- Flour for dredging
- Vegetable oil for frying

Char the flesh of the peppers over a gas flame, under a broiler or on a grill. Cook, turning frequently, until the skins are blistered all over. Take care not to overcook and burn right through the pepper. Put peppers in a bowl, cover with plastic wrap and let sweat for about 10 minutes to loosen the skins. Rub off as much skin as possible and cut a slit along the side of each pepper, keeping the stems and tip intact. Carefully remove the seeds and inner membranes, but do not rinse with water.

Stuff the cheese inside the peppers. Take care to not mangle the it too much. You want it to be as intact as possible.

Use toothpicks to close the peppers around the cheese if needed.

Place them in the fridge to chill out while you prepare the batter.

Batter

- 1 egg per pepper (this is true if using a Poblano, but if you are using an Anaheim, you can half it)
- 2 tsp of flour for every 4 eggs
- 1 tsp of water for every 4 eggs

Separate the eggs. Beat the egg whites until soft peaks form. Then beat the yolks with the flour and water.

Fold the yolk mixture into the whites.

At this point, you will want to heat 1-inch of vegetable oil in a heavy skillet over medium heat until very hot. Around 375 degrees.

Dredge the stuffed peppers in flour. Shake of the excess flour and dip in the egg batter. Shake gently to remove excess batter. The key is a thin coating of batter

Fry until evenly browned, about 3 minutes each side. The egg burns easily so take care not to cook too long.

Drain the excess oil off on paper towels and then place the cooked relleno into the sauce.

Repeat with the remaining chilies. You can cook several at a time, but do not overcrowd the pan as the oil temperature will drop, resulting in a soggy, oily crust...gross!

Once you have added all the chilies to the sauce, coat each one evenly, cover and let it simmer for about 5 minutes.

Serve with beans and rice and garnish with a little shredded pepper jack and sour cream.