

SEAFOOD CHILE RIANO'S

No exact science for this insane dish.

Four people

Preheat oven 400°

Take Poblano chilies slice open remove seeds. Roast the poblano chilies In a cast iron skillet until golden dark brown. Place chilies in a plastic bag and let them steam so you can peel skin from them. Set aside to cool.

This is optional: take the poblanos making sure it is completely dry; take two eggs, half cup of flour, salt, pepper, paprika; and mix together. Dip the chilies allowing the excess dip to drop off. Add to a hot skillet and fry until golden brown.

Saute' two ripe tomatoes, 1/2 of onion, three or four garlic cloves (diced to your liking), salt and pepper in the same type of skillet in olive oil for 5 to 8 minutes until soft.

Take your favorite fish, salt and pepper fish on all sides and add to a glass or metal 12 inch pan. I like white Seabass or halibut for this dish.

Stuff the chillis with Jack or Cotija cheese and place in a 12 inch skillet. Add the fish and all ingredients placing them around the chilies and fish and bake for 25 minutes or until Fish is cooked.

Take your favorite Mexican beer and enjoy.

TUNA TARTARE

Fresh fish only

Cut into small slices, wrap in saranwrap & chill.

Add enough oil to a skillet to submerge wontons.

Fry wontons until golden brown. Rest in a paper towel and set aside

To make the sauce mix the following ingredients:

2 Tbs soy

4 tsp sesame seed oil

1/12 tsp sugar

1 tsp corn starch

2 cloves finely chopped garlic

1 tsp minced ginger

Take the sliced or diced fish place on wontons, add avocado, add sauce. Layer as desired . Serve around fresh greens.

TOMATILLO SAUCE

Tomatillo sauce for enchiladas are chili Verde

Take about a dozen tomatillos wash thoroughly. Add into boiling water for about 20 minutes. Do not add for longer overcooking tomatillos can make them bitter. Finally, chop 3/4 cup of white onion, three or four garlic cloves, salt, pepper and 1 tablespoon of cumin.

Also, 8 ounces of hatched green chilies gives it a nice rich flavor.

Blend until smooth.

BRAISED SHORT RIBS:

6 bone in prime short ribs.

Preheat to 300 deg F In Dutch oven if you have one or in a cast iron skillet.

Brown short ribs on all sides.

Add quarter cup of your favorite olive oil; add a cup and a half of red or white wine.

Add two cloves of garlic and one shallot sliced thin. Put all ingredients to the Dutch oven and place in the oven at 300° F for two hours. Check for tenderness . Add carrots, celery, potatoes and add a teaspoon of corn starch. Let the vegetables cook for about 35 to 45 minutes.

CHICKEN ENCHILADAS VERDE:

Makes 12 enchiladas

To make it easy buy a roasted chicken from Costco .

Add chicken to skillet with 1/2 finely chopped onion, two or three cloves of garlic, 1 cup of chopped canned roasted chillis.

Add all ingredients together with chicken and cook until bubbling.

Set the chicken aside.

Corn tortillas, lightly fry in vegetable oil and set on paper towel to drain the oil. Grate about 3 cups of Mexican cheese or any cheese of your liking and set aside.

Coat the bottom of a 12 to 14 inch glass or metal pan with the green tomatillo sauce, take your tortilla and add the chicken mixture with cheese and roll. Do this 12 times until pan is full. Add extra sauce and chicken on top and all around the pan. Add cheese on top with a half cup of Cotija cheese for a Mexican delight. Cook in the oven at about 400°F for 35 to 40 minutes.
minutes.

If you are in a hurry, you can also use Los Palmas green chili enchilada sauce to take the place of the tomatillos.

Blend up a margarita and enjoy