

# CONNIES CHILE RELLENOS WITH RANCHERO SAUCE

## (Made with Poblano Chilies)

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Time to Prepare = 1 Hour

Serves 4

### Ranchero Sauce

- 5 Whole Un-Peeled Ripe Tomatoes (Cored)
- 1 Whole Small Jalapeno Pepper
- 2 Whole Cloves Garlic
- 1/4 Tsp Cumin
- 1/2 Tsp Oregano
- 1/2 Tsp Salt
- 1/2 Cup Water
  
- 1 Large Yellow Onion (Sliced into thin rings. Then cut rings into thirds)
- 1 Large White Onion (Sliced into thin rings. Then cut rings into thirds)
- Dash of Salt
- 1/2 Cup Olive Oil



In large pot add all ingredients except the onions. Place lid on pot and steam until tomatoes are soft (About 20-30 minutes).



In separate skillet, sauté onions in Olive Oil until they are translucent. Remove skillet from heat and set aside until later.

When Tomatoes are soft, remove ingredients from pot and place in blender. Blend all ingredients until liquefied and return to the pot. Add the sautéed onions to the pot and simmer for 15 minutes. Reduce heat to keep Ranchero Sauce warm.



### **Rellenos**

- 8 Roasted Poblano Chilies with Skins Removed
- Half Block of Asadero Cheese (Monterey Jack is a good alternative if you can't find Asadero)
- 8 Eggs (Separated with Whites in one bowl and Yolks in another bowl. Make sure that you leave enough room in the whites bowl to make Meringue)
- 2 Tsp Flour
- Salt & Pepper to taste
- 1/4 cup Vegetable Oil
- Grated Mexican Cheese

Beat Egg Whites with electric mixer into a Meringue with stiff peaks. Set Aside. Beat Yolks in separate bowl and add the flour and Salt & Pepper until smooth. With mixer on low, slowly beat the yolks into the whites. (Don't over mix)



Cut a slit in the side of each Poblano and stuff with a chunk of cheese.



Seal the Poblano back up as best you can.

Preheat large skillet with 1/4 cup of oil (Enough for a light sizzle). Dip stuffed Poblano into Meringue to coat entirely then place in skillet. Fill in any gaps with a spoon full of meringue. Fry on each side until golden brown.



Place some Ranchero Sauce on each plate then place the Relleno on top. Smother with more Ranchero Sauce and top with grated cheese. Serve and enjoy!