

Chiles Rellenos "Juan's Style"

- 8-10 Fresh Green Chiles / Use Poblano or New Mexican
- grilled, peeled and de-seeded but leave stem
- Cooking oil to cover chiles ½ way in a skillet
- 1 jar of Juan O'Sullivan's Gourmet Enchilada Sauce (mild) and / or 1 jar of Juan O'Sullivan's Salsa de Mesa Hot Sauce (hot) depending on your heat preference
- Filling: 1 Cup of rice uncooked
- 1 cup of chicken broth
- 1 tsp. dried Ancho chile / or substitute other mild dried chile
- 1 tsp. Dried Guajillo chile / or substitute other med. heat dried chile
- ½ cup Monterrey Jack shredded cheese
- ½ cup Sharp Cheddar shredded cheese
- ¼ cup of each cheese above for optional topping before baking
- 1 medium onion chopped and sautéed in 2 tbsp. of olive oil
- 4 large cloves of garlic chopped and sautéed in a little olive oil
- Batter: 8 eggs separated
- 2/3 cup of milk
- ¼ tsp. Salt
- ¼ tsp. Baking powder
- 4 tbsp. Flour / plus enough to dust the chiles
- dash of black pepper

After grilling, peeling and preparing fresh chiles, make a vertical cut length wise on each chile. (leave stem)

Using a small spoon, gently scrape seeds from the interior of the chile. Be gentle so as to not tear chiles form. Set aside.

Making Filler:

Cook rice in chicken broth as per directions on box using broth instead of water.

Heat dried chile in a dry sauce pan to revitalize chile oils. Set aside.

Sauté chopped onions and garlic in olive oil until tender. Add dried chile and cook for a few minutes. Add rice to mix. Add cheeses and mix well until cheeses are melted and blended. Carefully stuff chiles.

Making Batter:

(do this last as it should be used immediately)

Separate eggs. In a bowl, add salt to egg whites and beat until stiff. In another bowl, whip yolks and add flour, baking powder, milk and black pepper. Fold yolks into whites carefully.

Dust chiles with flour and dip into egg mixture. Cook in hot oil, turning once until golden brown. Sprinkle with extra cheese (optional), top with Juan's sauce of your choice, garnish with chopped cilantro and serve immediately.