

Cooking Class – June 17th



This Evening's Recipe, Chili Rellenos Stuffed with Picadillo Served with an Apple Chili Mole, Is Being Prepared by Chef Rebecca Stewart

In a large sauté pan add the onion, jalapeño, garlic, apple, yam, and plantains, sauté for about 5 minutes until onion are soft. Add the tomatoes, cinnamon, chili powder, cumin, oregano, paprika, salt and pepper. Next add the corn, spinach, almonds and raisins. Sauté until everything is warmed through, then set aside to cool. For the chilies; heat oven to 400° degrees. Toss the poblanos with oil, salt and pepper. Place on a baking sheet and roast, turning occasionally, until blackened and soft, about 20 minutes. Transfer to a bowl and cover with plastic wrap to steam. Once cool enough to handle, scrape off the skin. Make a long slash in one side of each poblano, from stem to tip. Carefully remove and discard the seeds. Lay the chilies out on a sheet pan, stuff a good amount of the mixture into the chilis. Bake the chilies in a 350°-degree oven for about 20 minutes. Optional: Take out and sprinkle feta, queso or jack cheese on top and put back into the oven for about 5 minutes. For the apple mole sauce, put all of the ingredients, in a 4-quart pot or larger, cover with water just to cover. Bring to a boil, then lower the heat to a simmer and cook for about 20 minutes. Take off the heat and cool. Put in a blender and blend till smooth. You might need to thin out with additional water to the desired consistency. Put the sauce back in the pot and cook for about 10 more minutes, check for salt. To serve, spoon some of the Apple Chili Mole on the bottom of a large platter and then lay the chilies on top. If you would like, serve with sliced limes.

INGREDIENTS FOR CHILI RELLENOS

- 4 large Poblano Chilies or 6 Small Chilies
- 1 tsp each Salt & Pepper
- Enough Oil to Coat Chilies

INGREDIENTS FOR PICADILLO STUFFING

- 1 small Onion (diced)
- 1 Jalapeño (diced)
- 3 Cloves of Garlic (minced)
- 1 Apple (peeled, cored and diced)
- 1 large Yam (peeled and diced)
- 1 Plantain or a firm Banana (optional)
- 1 can diced Tomatoes or 2 large fresh Tomatoes (diced)
- 1 tsp Cinnamon
- 1 tsp Chili powder
- 1 tsp toasted Cumin seed
- 1 tsp Oregano
- 1 tsp Paprika
- 1 bunch Spinach (chopped)
- 1/4 cup Almonds (chopped, sliced or whole) or Pumpkin Seeds (not chopped)
- 1/2 cup Raisins
- 1 Corn on the Cob (kernels removed)