

Ancho Chile Relleno with Spicy Tomato Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
6		dried ancho chiles
1 1/2	cups	fresh orange juice
1/2	cup	cider vinegar
4	small	cones piloncillo
4	large	cloves of garlic - split lengthwise
2		bay leaf
2	teaspoons	dried mexican oregano
3	sprigs	fresh thyme
1	pinch	sea salt
1/2	pound	chorizo
2	cups	refried beans
		salt and pepper
1/2	pound	monterey jack cheese - 2" x 1/2" x 1/2" strips
3/4	cup	creme fraiche
		spicy tomato sauce
2	tablespoons	extra virgin olive oil
1	small	white onion - finely chopped
2	cloves	garlic - minced
1	teaspoon	dried mexican oregano
1		28-oz can whole tomatoes with juice, pureed
1		15-oz can diced tomatoes with juice
3	tablespoons	chipotle chile canned in adobo - finely chopped
1	pinch	sugar
		kosher salt

Leaving the stem intact, carefully slit the body of each chile and remove the seeds and veins. Set aside.

Combine the orange juice, vinegar, piloncillo, garlic, bay leaves, oregano, thyme and salt in a medium saucepan. Bring to a simmer over medium heat and continue to cook until the piloncillo has dissolved, about 15 minutes. Remove pan from the heat and add the chiles, pressing them down so they are submerged. Cover the saucepan. Soak chiles until they have reconstituted and feel fleshy, about 20 minutes.

Fry the chorizo over medium heat until the fat is rendered and the chorizo is cooked through. Stir in the beans and mix well. Season to taste with salt and pepper. Set aside.

Preheat oven to 350.

Remove chiles from liquid and transfer to paper towels to drain.

Carefully stuff chiles with the bean mixture and a strip of cheese. Close chile and bake for 15 minutes.

To serve, place 1/3 cup of the spicy tomato sauce on a large plate. Place a stuffed chile on the sauce and garnish with drizzles of creme fraiche.

Tomato Sauce: Warm the oil in a medium saucepan over medium-high heat. Add the onion and saute until translucent, about 3 minutes. Add the garlic and oregano, and saute for 1 minute. Add the tomatoes with juices and the chipotles. Season with sugar and salt to taste. Simmer uncovered until slightly thickened, about 25 to 30 minutes.