

Cin Chili Stuffed Poblano Peppers

Servings : 6

Amount	Measure	Ingredient - Preparation Method
6		poblano pepper
8	ounces	longhorn cheddar cheese - shredded
1	pound	cin chile
2	tablespoons	olive oil
2	pounds	ground beef
14	ounces	beef broth
8	ounces	tomato sauce
		batch 1
1	tablespoon	onion powder
2	tablespoons	garlic powder
1/2	teaspoon	jalepeno powder
1/2	teaspoon	salt
1/4	teaspoon	freshly ground black pepper
1	teaspoon	chicken bouillon
1	teaspoon	beef bouillon
		batch 2
5	tablespoons	red chile powder
1	teaspoon	garlic powder
1/2	teaspoon	cayenne pepper
2	teaspoons	ground cumin
1/4	teaspoon	brown sugar
		batch 3
1/8	teaspoon	cayenne pepper
1/2	teaspoon	garlic powder
1/2	teaspoon	onion powder
2	teaspoons	chile powder
1 1/2	teaspoons	ground cumin

In a large pot, heat olive oil over medium high heat. Add the ground beef and cook until browned, about 8 minutes. Season with salt and drain off excess grease. Add the tomato sauce and the beef broth and simmer for 1 hour. Add batch 1, stir and simmer for 35 more minutes. Add batch 2 and cook for another 20 minutes, stirring often. Add batch 3 and cook for 10 more minutes. Let cool.

Preheat oven to 375.

Cut the top out of the poblanos, leaving stems intact and set aside. Scrape out seeds and fill poblanos with chille cin chili to 1/4 inch from the top. Place the top of the ponlano back onto the pepper. Lay the peppers on an 8 by 11 baking dish. Bake in oven for 30 minutes.

Remove from oven and cover with shredded cheese. Bake for another 10 minutes.