

# La Fonda Chile Rellenos

Servings : 4

Amount	Measure	Ingredient - Preparation Method
8		Hatch green chiles - roasted and peeled
8	ounces	Chihuahua cheese
8	ounces	asadero cheese
1/2	cup	half and half
		La Fonda Batter
7 1/2	ounces	flour
1	tablespoon	baking powder
1/2	tablespoon	sugar
1/2	teaspoon	salt
1	teaspoon	white pepper
1	teaspoon	paprika
12	ounces	beer
1		egg
4	cups	peanut oil
		Red Chile Sauce
1/4	cup	oil
1/2	cup	onion - finely chopped
3	teaspoons	garlic - minced
2	tablespoons	flour
1/2	cup	Chimayo or New Mexico Red chile - ground
2 1/2	cups	water
1	teaspoon	mexican oregano
1/2	teaspoon	cumin - ground

Mix cheese and half and half together with mixer until smooth. Place in pastry bag with straight or star tip. Fill chile without overfilling.

Mix dry ingredients together. Whisk in beer and egg until batter is smooth. Dust chiles with flour. Heat oil to 350. Dip chiles in batter and gently slide into oil. Fry until golden brown and crisp. Drain on paper towels.

Heat oil in medium saucepan over medium high heat and saute onion for a few minutes, until softened. Add garlic and saute for 2 minutes. Stir in flour and chile, and whisk in water. Add the oregano and cumin and bring to a boil. Reduce heat and simmer for 20 minutes. Season to taste and pour over chiles.

Description: "chiles"