

Pork Chops with Chiles Rellenos and Ancho Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
6	large	fresh poblano chiles - stemmed
1	teaspoon	cumin seeds
12	ounces	unpeeled Yukon Gold potatoes - 1/3" cubes
1 1/4	cups	sharp white cheddar cheese - grated
1	tablespoon	fresh oregano - chopped
1	cup	chicken broth
1/2	cup	orange juice
5	teaspoons	ancho chile powder
1	tablespoon	honey
1	tablespoon	Italian double-concentrated tomato paste
1		cinnamon stick
1	clove	garlic - pressed
1	tablespoon	kosher salt
6		1 inch thick pork loin chops on bone - frenched olive oil

Char chiles over gas flame or in broiler until blackened all over. Place chiles in bowl; cover tightly with plastic wrap and steam for 15 minutes. Peel, leaving stem intact, do not tear chiles. Using small, sharp knife, cut 1 long slit down side of each chile; carefully remove seeds. Toast cumin seeds in small skillet over med-high heat until darkened and aromatic, 1 to 2 minutes. Set chiles and cumin aside.

Line rimless baking sheet with foil. Cook potatoes in large saucepan of boiling salted water until just tender, about 8 minutes. Drain. Transfer potatoes to medium bowl; cool. Add cheese, chopped oregano, and toasted cumin; stir to distribute evenly. Season to taste with salt and pepper. Carefully fill chiles with potato mixture, about 1/3 to 1/2 cup for each. Working with 1 chile at a time, hold in palm and squeeze gently to compress. Place stuffed chiles on prepared sheet.

Combine broth, juice, 2 tspns chile powder and next 4 ingredients in heavy medium saucepan. Simmer over medium heat until slightly thickened and reduced to 2/3 cup, 8 to 9 minutes.

Mix 3 teaspoons chile powder and 1 tablespoon salt in small bowl. Sprinkle mixture over pork chops; let stand at room temperature up to 2 hours.

Brush pork with oil. Place pork chops on 1 side of grill. Transfer chiles on foil to opposite side of grill. Grill chops until just cooked through, about 4 minutes per side; transfer to plate and let rest 10 minutes. Grill chiles until cheese melts, about 15 minutes.

Rewarm sauce. Place 1 pork chop and 1 chile on each plate. Drizzle sauce over, sprinkle with oregano leaves, and serve.