

Stuffed Masa Pockets with Green Chiles and Cheese

Amount	Measure	Ingredient - Preparation Method
		filling
4		poblano pepper
14 1/2	ounces	whole tomatoes in juice - drained
2	cups	queso fresco - crumbled
		dough
2	cups	freshly ground corn masa dough or mix 1.75 masa harina with 1 cup plus 2 tbsps
1/3	cup	all-purpose flour
1	teaspoon	baking powder
3/4	teaspoon	salt
		warm water
		vegetable oil (for frying)

For filling: Char chiles directly over gas flame or in broiler until blackened on all sides. Enclose in paper bag for 10 minutes. Peel, seed and slice into 1/4" strips.

Place tomatoes in processor; chop coarsely. Heat oil in large saucepan over med-high heat. Add tomatoes and cook 3 minutes, stirring occasionally. Add chiles; cook until mixture thickens, stirring often, about 5 minutes. Remove from heat; mix in cheese. Season with salt.

Dough: Combine masa, flour, baking powder, and salt in a large bowl. Knead to blend well, adding warm water by tablespoonfuls as needed until dough is soft but not sticky. Divide dough into 10 equal portions; roll each into ball. Place balls on sheet of aluminum foil. Cover balls of dough with plastic wrap to prevent drying.

Cut two 8 inch rounds from heavy duty resealable plastic bag. Place 1 round on bottom of tortilla press. Place 1 dough ball in center; top with second plastic round. Close press, gently flattenig dough to 4 inch round about 1/4 inch thick. Peel off top plastic. Lift bottom plastic and peel dough round off. Place on sheet of waxed paper. Shape remaining 9 balls into 4 inch rounds.

Line baking sheet with foil. Heat heavy large griddle or skillet over medium heat. Place two 4 inch rounds at a time on griddle or skillet. Cook until just light brown, about 2 minutes per side. Transfer to prepared baking sheet.

Pour enough oil into heavy large skillet to reach depth of 1/2 inch. Attach thermometer and heat oil to 325 to 350. Fry 2-3 at a time until crisp and lightly puffed, 30 seconds per side. Transfer to paper towels to drain.

Cut halfway around edge to make opening. Squeeze to open and spoon about 1/4 cup of filling into each one.

Yield: "10"