

Chile Rellano Sandwich

Created by Diana Bratton, Owner/Chef of Café 1217

- 8 Poblano Peppers, stems intact, cleaned, dried well
- Olive Oil
- 12 oz. Monterrey Jack Cheese, shredded
- 12 oz. Cheddar Cheese, shredded
- 4 oz. Parmesan Cheese
- 4 oz. Ricotta Cheese
- 2 ears Corn, kernels removed
- ¼ cup Green Onions, sliced thin
- ½ tsp Salt
- ¼ tsp Fresh Ground Pepper
- Box of Tempura Batter
- Peanut Oil



Pre-heat oven to 400° degrees. Place the peppers in one of the medium bowl. Place the peppers in the bowl and coat well with olive oil. Place the peppers on the baking sheet. Cook for about 15 minutes. The skins will start to blister. Remove from the oven. With the rubber gloves on remove as much of the blistered skin as possible. Set the peppers aside to cool. Place cheeses, uncooked corn kernels, green onions, salt and pepper in the bowl. Mix well to combine with the rubber spatula. Still wearing your gloves make a 2" slit on the side of each of the peppers, still leaving the stem intact. Divide the cheese and corn mixture among the 8 peppers. Wrap each pepper tightly with plastic film making sure none of the cheese filling is showing. Refrigerate for 3 hours. This helps the filled peppers stay intact with out having to secure with toothpicks. Follow the directions on the tempura batter. Heat the iron skillet over medium high heat. Add enough peanut oil to fry each of the peppers. Remove the plastic wrap from each of the peppers. Gently remove the stem and cover the hole with the pepper. Dip the peppers in batches into the tempura batter. Place in the hot oil and brown well on each side. Drain on paper towels. Assemble the sandwiches and serve warm. Makes 8

Assembly

- 8 Ciabatta buns or your favorite bun, warmed
- Mayonnaise
- Lettuce
- Pico de Gallo (see recipe)
- Avocado
- Lime Crema (see recipe)