



## **Chiles Rellenos De Queso**

### **INGREDIENTS**

#### **Chiles**

4 Chiles Poblanos Or Bell Peppers

#### **Filling:**

1/2 Cup Breadcrumbs

1/2 Cup Pepper-Jack Cheese Grated

1/2 Cup Cheddar Cheese Grated

1/4 Teaspoon Ground Cumin

Salt To Taste

Pepper To Taste

#### **Batter:**

Crisco Oil For Frying

4 Eggs Separated

1/4 Teaspoon Salt

1/4 Cup Flour

1/4 Cup Flour

## **INSTRUCTIONS**

1. Put chiles on a hot grill or under the broiler, let skin blister and burn. Turn chiles occasionally so they don't overcook or burn through to the flesh. Wrap chiles in a damp cloth or plastic bag for 20 minutes. The burned skin will flake off easily and the flesh will be slightly cooked by the stem. Slit the side of each chile; remove seeds and veins. Leave the top of the chile intact. Rinse chiles and pat dry.
2. Mix breadcrumbs, Pepper Jack, Cheddar cheese and cumin with salt and pepper to taste. Stuff filling into the slits in the chiles.
3. Heat at least 3/4-inch Crisco Oil in a heavy, deep pot to 350 F. Beat egg whites until they are stiff, but not dry. Add salt and egg yolks, one at a time, beating well after each addition.
4. Pat chiles completely dry (or batter won't adhere), sprinkle lightly with flour. Coat with batter. Fry chiles in hot oil, turn occasionally, until golden. Drain on paper towels. Sprinkle with cheddar cheese and melt in a 350 F oven for 2-3 minutes.