

Goat Cheese & Chorizo–Stuffed Chile Rellenos with Roasted Yellow Pepper Sauce

4 large poblano chilies
3 Tbsp olive oil
½ cup pork chorizo sausage
½ cup white onion, finely diced
3 Tbsp jalapeño pepper, seeded and diced
1 tsp cumin
2 cups goat cheese
corn oil for frying
2½ cups buttermilk
1 cup masa harina
1 cup red cornmeal
1 tsp chili de arbol, ground
1½ tsp salt
½ cup red corn kernels, blanched and chopped
4 cups cooked black beans
¾ cup roasted yellow pepper sauce (recipe follows)
¼ cup red bell pepper, finely diced
3 Tbsp cilantro, chopped

3 large yellow bell peppers, stemmed, seeded and quartered
½ cup plus 2 Tbsp olive oil
½ cup vegetable stock
½ tsp garlic, minced
½ tsp cumin
½ tsp ground coriander seed
salt and fresh ground pepper to taste

Chorizo is available in two forms. The most widely popular style is a smoked pork sausage that is a lot like andouille or linguica. The other version is a highly-seasoned loose sausage that is extremely popular in Mexico and the southwest region of the U.S. For this dish, I utilize the latter. It lends a little something extra to the traditional cheese filling (made untraditional in this dish with the substitution of goat cheese) for these rellenos.

YIELD – 4 servings

Preheat oven to 350 degrees. Coat the poblano chilies with the olive oil and place on a baking sheet lined with aluminum foil. Place the sheet in the oven and roast the chilies until they are soft, 25 to 30 minutes. Remove the sheet from the oven and place the chilies in a large bowl. Cover the bowl with plastic wrap and allow the chilies to steam for 20 minutes. Uncover the bowl, peel the skins from the chilies and set them aside.

Render the chorizo in a sauté pan over medium-high heat until it has browned slightly and most of the fat has melted away, about 3 minutes. Add the onion and jalapeño, season with cumin and cook until softened, about 4 minutes. Remove the pan from the heat and transfer the chorizo mixture into a bowl. Fold in 1½ cups of the goat cheese until it is completely incorporated.

Heat the corn oil to 370 degrees in an electric fryer or a large pot. Cut a slit into the tip of each of the chilies. Stuff the chilies with the goat cheese mixture and close the slit. Whisk together the buttermilk, masa harina, cornmeal, chili de arbol and 1 teaspoon of the salt until the mixture reaches a smooth batter consistency. Fold in the red corn. Submerge the chilies in the batter and add them to the oil. Fry until the chilies are golden brown, 4 to 6 minutes. Remove the chilies from the oil and drain them on paper towels. Season the chilies with the remaining salt.

To serve, spoon a cup of the black beans in the center of a square plate. Crumble the remaining goat cheese over the beans. Place a relleno atop the beans and nappé with roasted yellow pepper sauce. Garnish with bell pepper and cilantro and serve.

Roasted Yellow Pepper Sauce

YIELD – 1¼ cups

Preheat oven to 350 degrees. Coat the peppers with 2 tablespoons of the oil, season with salt and place on a baking sheet lined with aluminum foil. Place the sheet in the oven and roast until the peppers are soft, 25 to 30 minutes. Remove the sheet from the oven and place the peppers in a large bowl. Cover the bowl with plastic wrap and let the peppers steam for 20 minutes. Uncover the bowl, peel the skin from the peppers. Remove the stems and seeds from the peppers and transfer the flesh to the bowl of a food processor. Add the stock, garlic, cumin, coriander, salt and pepper. Turn on the machine and slowly drizzle in the remaining oil. Turn off the machine and transfer the sauce to a squeeze-top condiment bottle. Serve or store, refrigerated in an airtight container for up to 7 days.