



## Chile Rellenos

### ***Ingredients***

8 green chiles, roasted and peeled  
½ lb. of your choice of frozen cheese  
Cups oil for frying  
1 cup all purpose flour  
½ teaspoon salt  
½ teaspoon sugar  
1 pinch of baking soda  
1 egg  
½ teaspoon oil  
1 cup ice water

### ***Directions***

Make a slit on one side of the chile and remove all of the seeds and veins,  
leave stem on chile.  
Cut cheese into 1 inch wide strips and place them inside the chile.  
Pat dry and place toothpicks on edge of relleno to keep together,  
refrigerate for 30 minutes.  
Heat 3 cups of oil in deep skillet  
In medium bowl, combine flour, salt, sugar, and baking soda. In a cup,  
beat egg, oil and cold water together with a fork. Combine with flour mixture.  
Dip chiles in batter one at a time then place them in the hot oil.  
Fry until golden brown on both sides  
Drain on paper towels before serving

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