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## Chicharrón Crusted Chile Rellenos

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Yield: Serves 8

Total Time: 45-60 minutes

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### Ingredients:

- 8 New Mexico Hatch Green Chiles
- 8 Eggs
- 3 Cups of Pork Rinds
- 1/2 to 1 Cup of Corn Oil for Frying
- Muenster Cheese
- 1/2 Cup Warm Water
- 1 Quart of Corn Oil
- 1 Tablespoon of Corn Starch
- 1 Tablespoon of Unbleached All-Purpose Flour
- 2 Teaspoons of Pink Himalayan Sea Salt

### Equipment Needed:

- Food Processor/Blender
- Knife
- Measuring Cup
- Tongs/Spatula
- Skillet Pan
- Ziploc Bag
- Paper Towels
- Mixing bowls
- Whisk/KitchenAid
- Wooden Spoon

### Prep:

- Rinse 8 New Mexico Hatch Green Chiles and set aside
- Grind 3 cups of pork rinds in the food processor/blender and pour grinded pork rinds into a large bowl and set aside
- Slice several long pieces of muenster cheese and set aside
- Crack 8 eggs and separate the egg whites and yolks into 2 separate bowls

### Directions:

- Get a skillet pan and put it on the stove and turn the gas/electric knob to a medium to high setting
- Place 8 New Mexico Hatch green chiles onto the hot skillet and roast the chiles until they are slightly charred and then remove
- Get a large Ziploc bag and place a few paper towels inside the bag
- Place the roasted New Mexico Hatch green chiles into the bag and in between the paper towels (this process is called sweating the chiles)
- Let the chiles sweat for about 10 minutes
- After the chiles have sweated remove the chiles from the bag and peel the skin off of the chile while keeping the tail intact, repeat this process until all chile skins have



- been removed and then set aside
- Slice a small slit at the end of each chile and insert a few long pieces of muenster into the chile and set aside, repeat the process until all chiles are stuffed with muenster cheese
  - Pour 8 egg whites onto the mixing bowl and whip the egg whites until frothy using a hand whisk or KitchenAid
  - After egg whites are frothy pour in the 8 egg yolks, 1 tablespoon of cornstarch, 1 tablespoon of unbleached all-purpose flour, and 1-2 teaspoons of pink Himalayan sea salt and whip until ingredients are properly mixed
  - Get a skillet pan and put it on the stove and turn the gas/electric knob to a low to medium setting
  - Pour ½ a cup of corn oil or more as needed into the pan and let the oil heat up but not burn
  - Get 1 New Mexico Hatch green chile stuffed with muenster cheese and dip onto the grinded pork rind bowl ensuring the chile is coated with grinded pork rind
  - Then take the chicharrón crusted chile and dip into the egg mixture
  - Quickly take the dipped chile and place on the skillet
  - Cook the chicharrón crusted chile relleno until golden and crispy, about 2-3 minutes on each side using tongs or a spatula to flip over the crusted chile relleno
  - Repeat this process for all chicharrón crusted chile rellenos
  - After each chicharrón is golden and crispy on both sides gently remove with tongs or spatula onto a paper towel covered plate and let the excess oil drain
  - Repeat this process until all the chicharrón crusted chile rellenos are cooked golden crispy
  - Serve with a side of your favorite chile sauce

\*\*\*\*Feel free to add more of the ingredients and season to suit your taste buds\*\*\*\*