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Steak, Anaheim Chile, and Scallion Tacos with Guacamole and Cotija Cheese

Recipe by For the Love of Cooking.net

Ingredients:

Flank steak, marinated for at least 6 hours (see below for carne asada marinade)

Small flour tortillas

8 scallions

3 Anaheim chiles, stem and seeds removed

Cherry tomatoes, diced

Guacamole

Cotija cheese, shredded

Preparation:

Marinate flank steak for at least 6 hours up to 24 hours.

Remove the steak from the refrigerator 20 minutes prior to cooking. Prepare the guacamole while you wait to cook the meat.

Preheat the oven to broil and place the oven rack at the top of the oven. Line a baking sheet with tin foil. Clean the Anaheim chile then remove the stem. Slice the pepper down the middle, without cutting all the way through, and remove the seeds. Flatten the chile on the baking sheet and place in the oven to broil.

Once the skin is blistered and black, remove the chiles from the oven and place in a bowl; cover with saran wrap and let them sit for 5-7 minutes. Carefully, peel the burned skin off of the chile. Cut the chiles into strips.

Heat a grill pan over medium high heat and spray with cooking spray. Once the pan is really hot add the flank steak and cook for 3-4 minutes per side or until your desired degree of doneness. Place the steak onto a cutting board; let the meat sit for at least 5-7 minutes prior to slicing thinly against the grain. Slice the meat into bite sized pieces.

While the meat rests, add the scallions to the grill pan and cook on each side for 2-3 minutes or until wilted and tender.

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Refridgerator Pickled Hot Peppers

Ingredients:

2 cups water
1/4 cup white vinegar
2 tablespoons pickling salt
1/2 pound of hot peppers
1 clove garlic

Preparation:

Wash 1 pint size jar and the lid - set aside.

Measure the water, vinegar and salt into a 1 quart sauce pan, and stir until salt is dissolved. Bring to a simmer.

Wash and dry the peppers, and cut however you like - smaller slices means more will fit into the jars, but they look nice just cut in half the long way.

Peel the garlic clove.

Put the peppers and garlic in the jar, pressing down to fill in spaces.

Carefully pour in the brine, making sure that the peppers are completely covered.

Screw on the lid, and leave at room temperature for 2 or 3 days and then store in the refrigerator. They can be eaten fairly quickly, but are best after sitting at least a month. They will keep for several months in the fridge.

These are not canned so they must be kept in fridge

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Jalapeno Poppers

Ingredients:

12-15 fresh jalapeños
3 ounces coarsely grated Cheddar (1 cup)
3 ounces coarsely grated Monterey Jack (1 cup)
1 teaspoon hot sauce
3 large eggs
1 cup plain fine dry bread crumbs
2 teaspoons dried oregano
About 4 cups vegetable oil
a deep-fat thermometer

Preparation:

Cut a lengthwise slit from stem to bottom of each chile. Make a crosswise incision at stem end, forming a T.

Pry open enough to hold back long cuts (to expose ribs and seeds), then devein and seed using tip of a paring knife and kitchen shears.

Stir together cheeses, hot sauce, 1/4 teaspoon pepper, and 3/4 teaspoon salt.

Fill chiles with cheese mixture, pressing seams closed after filling, so that cheese is compacted and chile retains its shape.

Lightly beat eggs in a small shallow bowl. Stir together bread crumbs, oregano, and 1/4 teaspoon each of salt and pepper in another shallow bowl.

Dip chiles in egg, letting excess drip off, then coat with bread crumbs, transferring to a work surface. Repeat coating with egg and crumbs to form a second layer.

Heat 2 inches oil to 325° F in a medium saucepan. Fry chiles in 3 batches, stirring occasionally, until golden brown all over, 5 to 6 minutes per batch. Transfer to several layers of paper towels to drain. Return oil to 325° F between batches.

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Green Chile Sauce

Adapted from two-tarts.com

Ingredients:

- 1/2 onion, diced
- oil for sautéing
- 2 cloves garlic, minced
- 1 Tbsp flour
- 8 oz (approx 2 cups) roasted & peeled green chiles. I used the Big Jim variety, which is common in Colorado farmers' markets
- 1 tsp salt
- 1 cup chicken broth or vegetable stock

Directions:

Sauté the onion and garlic in the oil until nicely browned & aromatic. Sprinkle the flour over the top and sauté for an additional one minute.

Peel & seed the roasted green chiles. You can do this under running water, which definitely makes it a little easier.

Add chiles, salt, and chicken broth/vegetable stock to the skillet with onions & garlic and simmer for a few minutes to thicken slightly. Pour everything into your food processor or blender and process until smooth. Season to your taste with salt and pepper.

Transfer to glass jars for storage - keeps in the fridge for 3-4 days, or can be frozen for months.

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Green Chile Pozole with Chicken

Adapted from Epicurious.com

Ingredients:

4.5 cups water
1 bay leaf
1/2 large white onion, halved lengthwise and thinly sliced
3 garlic cloves, chopped
2 teaspoons salt
1.5 lb skinless boneless chicken thighs
1/4 cup roasted pumpkin seeds
1/2 lb tomatillos, husked
3 fresh green chiles, quartered (with seeds)
1/4 cup chopped fresh cilantro
1 teaspoon dried oregano (preferably Mexican), crumbled
1 tablespoon vegetable oil
1 (15-oz) cans white hominy, rinsed & drained

Preparation:

Cook chicken:

Bring 4 cups water, bay leaf, half of onion, half of garlic, and 1 teaspoon salt to a boil, covered, in a 6-quart heavy pot, then reduce heat and simmer 10 minutes. Add chicken and poach at a bare simmer, uncovered, skimming off any foam, until just cooked through, about 20 minutes. Transfer chicken to a cutting board to cool. Pour broth through a fine-mesh sieve into a large bowl, discarding solids, and reserve. When chicken is cool enough to handle, coarsely shred with your fingers.

Make sauce while chicken cools:

Cook pumpkin seeds in a dry small skillet over low heat, stirring occasionally, until puffed but not browned (seeds will pop as they puff), 6 to 7 minutes. Transfer to a bowl to cool completely, then finely grind in coffee/spice grinder.
Simmer tomatillos and remaining onion in remaining cup water in a 3-quart saucepan, covered, until tender, about 10 minutes. Drain vegetables and purée in a blender with jalapeños, 2 tablespoons cilantro, Mexican oregano, remaining garlic, and remaining salt. Heat oil in a 2- to 3-quart heavy pot over moderately high heat until hot but not smoking, then add purée (use caution as it will splatter and steam). Cook, uncovered, stirring frequently, until thickened, about 10 minutes. Stir in pumpkin seeds and 1 cup reserved

broth and simmer 5 minutes. Stir in shredded chicken, hominy, and reserved broth and simmer, partially covered, 20 minutes.

Stir in remaining cilantro and serve pozole in deep bowls with accompaniments.

****Accompaniments: diced radish; cubed avocado tossed with lime juice; shredded romaine; chopped white onion; lime wedges; dried oregano

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Classic Chile Relleno

Adapted from epicurious.com

- eight to ten 7-inch green chiles (Anaheims, *poblanos*, or Big Jims), roasted and peeled, seeds intact, stems attached (procedure follows)
- 1/4 pound grated mild Cheddar (about 1 cup)
- 1/2 pound queso fresco, grated (about 2 cups)
- 1/4 cup of fresh cilantro, chopped
- 1/2 cup all-purpose flour
- 2 1/2 teaspoons salt
- 1/2 teaspoon freshly ground black pepper
- vegetable shortening for frying
- 4 large egg yolks, beaten
- 4 large egg whites, beaten until foamy
- 1/4 pound grated sharp Cheddar (about 1 cup)

Preparation

Preheat broiler.

Carefully cut a lengthwise slit in each chile and stuff with some mild cheddar, queso fresco, and fresh cilantro mixture – season with salt and pepper to taste. Combine flour, salt, and pepper and dredge chiles.

In a large saucepan, heat 1/2 inch shortening to 375° F. on a deep-fat thermometer. Fold yolks into egg whites. Working with 2 chiles at a time, using a slotted spoon, dip chiles into eggs and fry, turning occasionally, until golden, no more than a couple of minutes. With a slotted spoon transfer chiles (careful – they are delicate!) to paper towels to drain.

Arrange chiles on a flameproof plate and sprinkle with sharp Cheddar. Broil chiles just long enough to melt cheese and serve immediately, accompanied by salsa if desired.

To roast peppers:

Using a long-handled fork, char peppers over an open flame or on a rack set over an electric burner, turning, until skins are blackened, 4 to 6 minutes. (Alternatively, broil peppers on rack of a broiler pan under a preheat broiler about 2 inches from heat, turning every 5 minutes, 15 to 20 minutes, or until skins are blistered and charred.) Transfer peppers to a bowl and let stand, covered, until cool enough to handle. Keeping peppers whole, peel them, starting at blossom end. Cut off tops and discard seeds and ribs.

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Bacon Wrapped Jalapeno Poppers

Adapted from epicurious.com

Ingredients

- 8 ounces cream cheese or Neufchâtel cheese, at room temperature
- 1/2 cup shredded sharp cheddar cheese
- 12 large jalapeño chiles (green, red, or both), cored and seeded
- 1 empty cardboard egg carton, lid removed, or a metal jalapeño popper rack
- Fresh cracked black pepper
- 12 pecan halves, toasted
- 8 ounces thin-sliced smoked bacon
- 1/2 cup wood chips, soaked in water and drained, or 1 cup dry wood chips for a gas grill

Directions

1. To make the popper filling, combine the cheeses in a medium-size bowl and stir them together with a fork. Put the cheese mixture in a gallon-size zipper-top plastic bag and cut a small hole in one corner of the bag. Squeeze each jalapeño full of the cheese mixture, and sprinkle with fresh cracked black pepper to your taste. Place the cheese-filled jalapeños in the egg carton. Push a pecan half into each pepper. Wrap a half strip of bacon around each jalapeño and secure with a toothpick.

2. Fill your charcoal chimney with briquets, set the chimney on the bottom grill grate, and light or prepare a fire in your smoker. For a gas grill, turn half the burners to high.

3. When the coals are ready, dump them into the bottom of your grill, and spread them evenly across half. Scatter the drained wood chips on the hot coals, or put the dry wood chips in a metal container and place closest to a burner on a gas grill. Place the jalapeños on the indirect side of the grill. When the smoke starts to rise, close the lid.

4. Smoke the peppers at 350° F for 1 hour and 15 minutes until the bacon is cooked and the jalapeño have a smoky aroma.

Heat a skillet over medium heat. Add the flour tortillas and cook on each side for 30-45 seconds. Place the tortilla on a plate then layer it with steak, roasted Anaheim chile, scallion, guacamole, and cotija cheese. Serve immediately. Enjoy.

Carne Asada Marinade:

1 1/2 - 2 lbs of flank steak

1/3 cup vinegar

1/2 cup soy sauce

1/2 cup olive oil

1-2 tsp black pepper

1 tsp cumin

1 tsp coriander

1 tsp garlic powder

1 tsp chili powder

1 tsp paprika

1 tsp onion powder

1 tsp oregano

1 lime, juiced

Sea salt and freshly cracked pepper, to taste

4-5 cloves garlic minced

In a gallon size Ziploc bag, combine all ingredients with flank steak and mix really well. Let marinate for at least 6 hours - overnight if you can.