



AMERICAN RIVERS
TOUR
2017



CHILI RELLENOS

Adapted from a recipe by Matt Haley, Gates Lodge
(serves 4)

- 8 poblano peppers
- 1 pound fresh chorizo, cooked and drained
- 12 oz Mexican melting cheese, (shredded Cotija or Monterey Jack)
- 1 cup Panko bread crumbs

Roast peppers over open flame until skin is charred and blistering. Rest in paper bag or bowl covered in plastic until cool enough to handle.

Chop or crumble chorizo into thumbnail sized pieces and combine with remaining ingredients.

Using a paper towel, gently remove skins and make a small slit in pepper to remove seeds, making sure to keep the rest of the pepper whole. Generously stuff each pepper taking care not to tear them. Arrange stuffed peppers carefully into skillet and place directly on low burning coals on campfire or grill and heat for 20 minutes or until cheese is melted. Alternatively you can wrap each pepper in foil and place directly on the grill itself.

Serve with fresh cilantro, pickled onions and Red Adobo Sauce or your favorite hot sauce.

Pickled Onions

2 red onions, sliced thin
1 cup hot water
1/2 cup apple cider vinegar
6 T sugar
2 T kosher salt

Combine vinegar and hot water, add sugar and salt, stir well and add onion. Allow to cool to room temp then place in the refrigerator overnight. Remove the onions from the brine when packing to leave for the campsite.

Red Adobo Sauce

1/3 cup vegetable oil
6 oz ancho pepper, stemmed and seeded
6 garlic cloves, roughly chopped
1 tsp ground black pepper
1/2 tsp ground cumin
4 cups canned crushed tomatoes
3T sugar

Add oil to saucepan and heat until bubbling but not smoking. Remove from heat, toast garlic until lightly golden. Add spices, stir and cook over low flame for an additional and add spices cooking for an additional 2 minutes being careful not to burn. Mix with remaining ingredients and transfer to blender or food processor. Blend well until smooth. Strain through a fine mesh strainer and return to pot. Simmer 45 minutes to an hour to meld flavors. Add salt and pepper to taste.