

AMERICAN RIVERS
TOUR



CHILI CHICKEN RELLENOS

March 2018 | Deschutes river, Maupin, Oregon

Serves 4

Ingredients:

- 1 - 3.5 lb chicken, roast, remove all meat in advance
- 4 - poblano peppers, medium size
- 2 - x large eggs
- 2 - carrots, peeled and diced
- 2 - small Spanish onions, diced fine
- 3 - tablespoons chipotle with adobo
- 1 cup - shredded jack cheese
- 2 cups - queso fresco cubed

Salt & pepper
½ cup - vegetable oil
2 cups - brown rice
12 oz - Lange Pinot Gris
2 tablespoons - saffron
36 oz - chicken stock

For the river: You'll need a large cast iron skillet with a top.

Start by roasting a chicken in advance, or purchase a roasted bird at the store. Chill, remove all meat and make stock with the bones.

Dice the carrots and onions in advance and store in ziplock bags.

Once on site, build a fire and allow it to burn down a bit prior to getting started. Mix the saffron and wine, allow the mixture to bloom for an hour or so.

Place your skillet above the flame, add vegetable oil, then the carrots & onions. Once soft, remove half of the vegetable mix into a bowl, place the rice in the skillet with remaining aromatics and stir. Now add the saffron wine, cover the skillet and remove from flame to a warm spot.

Now slice a zipper alongside each of the poblanos and remove as many seeds as you can.

Combine the eggs, chicken, adobo and cheese in the bowl and season with salt and pepper.

Stuff the peppers to the max.

Now return the rice to the flame and stir in chicken stock, and a shake of salt, place the stuffed peppers on top and cover.

After a few minutes open the top and check, if rice has absorbed all liquid, add a cup of water. Remove from direct heat and finish on a warm side over coals.

Leave covered and bring to the table to serve after cooking for at least 30 minutes. The trick is to cook but not burn the bottom.

Serve with a simple salad and toasted bread.