

Chef from the Hood Recipes



Chef:
Dale Webster

Occupation:
Surfer & Ecologist

Recipe:
Rosie's Chiles Rellenos Ranchero!

Ingredients:

Ranchero sauce:

14.5 oz. can whole tomatoes
14.5 oz. can tomato sauce
14.5 oz. can diced tomatoes
7 oz. can diced Ortega chiles
1 pinch each of oregano, sugar, salt & pepper
1 medium yellow onion sliced in half top to bottom, then in long crescent slices
3 cloves minced garlic (opt.)

Chiles rellenos for six:

Two 12 oz. cans Ortega whole, green chiles (about 14 or 12 fresh Anaheim chiles; blackened, peeled & seeded)
3/4 lb. jack & 1/4 lb. cheddar cheese (or more, grated)
7 or 8 good, local large eggs (cardboard cartons at Fiesta)

Ask any surfer about their favorite food and most often you'll hear, "Mexican food!". There's nothing like hearty, warm flavors to remind a surfer of trips taken south; and no tastier way of replacing the calories burned while surfing the icy Pacific of the North Bay! Dale Webster's cooking history includes several years with the long gone Rosie's Cantina, a memorable place in Cotati that he helped two friends open in the early 1970's. He remembers buying cilantro by the case at Fiesta, the only store to carry such 'exotic' produce in those days. Dale says, "Fiesta's manager kindly lead us to their supplier, so we could buy the cilantro wholesale. Seven U.S. presidents and a full lunar calendar later, I still count on Fiesta for good, ripe produce. No plastic veggies there!"

Separate eggs carefully by putting whites in large bowl, yolks in a smaller bowl. Crack eggs one at a time over a small bowl to separate; that way if a yolk breaks as you do this, it won't get into the whole batch. Careful! The tiniest spec of yolk will prevent the whites from whipping! Vegetable or peanut oil depth of 1/8 in a heavy skillet. Sauce: Pour whole tomatoes into pot, breaking apart. Add tomato sauce & a little water to can to get it all out. Add everything else. Cook, stirring often until onions are transparent (20 minutes). Rellenos: Assemble everything, rellenos cook fast! Drain, seed & flatten canned chiles. Stuff chiles with lots of cheese. Beat egg whites until they start to peak up. Beat yolks separately & gently fold into whites. Keep skillet oil hot but not smoking (375°). Shape a raft of egg in the hot oil, lay a stuffed chile on one side of it & fold over to completely seal, surrounding the chile in egg. Fry in small batches, turning once until golden, drain on paper towels. Add oil as needed to pan. Serve two on a plate, with warm sauce over. (Leftover sauce great on huevos in the the morning!)