

From Amarillo peppers to New Mexico and Hatch chiles, bring a little taste of the southwest to your table. Whether stuffed, roasted, or pureed, chiles are a delicious way to turn up the heat in the kitchen and add some spice to breakfast, lunch, and dinner.

Savory Chipotle Cheesecake
Mayan-Spiced Grilled Pork Chops
Green Chile Apple Crostata
Flourless Chocolate Chile Cake

Yum!

www.gibbs-smith.com

\$9.99 U.S.

Spiral-Bound
Paperback
5 1/4 x 7 1/4 in.
128 Pages
On Sale: 3/7/2017

ISBN-13: 978-1-4236-4433-0



9 781423 644330

101 THINGS TO DO WITH CHILE PEPPERS

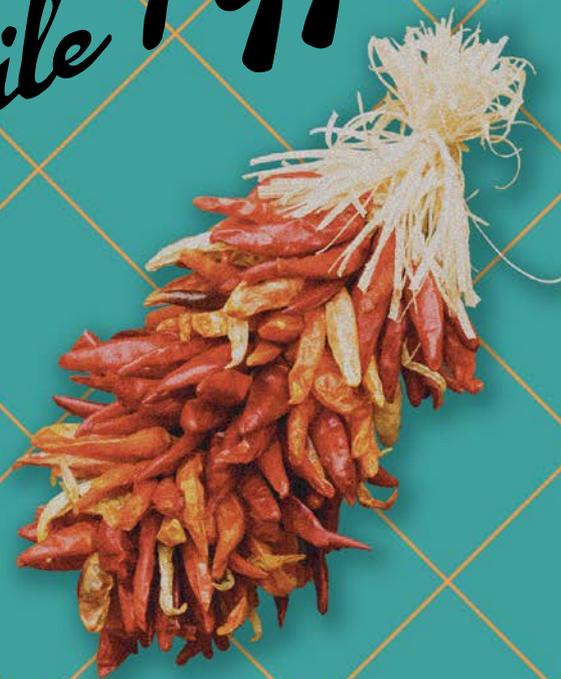
HOOPES



GIBBS
SMITH

101 Things[®] To Do With Chile Peppers

BY
SANDRA
HOOPES



CONTENTS



Helpful Hints 9

Breakfast

Huevos El Diablo (The Devil's Eggs) 14 • *Souffleed Chile Cheese Omelet* 15 • *Waffles Rancheros* 16 • *Classic Chilaquiles* 17 • *Chorizo and Papas Egg Muffins* 18 • *Ranch Breakfast* 19

Appetizers

Bacon-Wrapped Shrimp Kabobs 22 • *Pineapple-Jalapeno Wontons* 23 • *Chipotle Chicken Spring Rolls* 24 • *Sonoran-Style Cheese Crisps* 25 • *Shrimp Quesadillas* 26 • *Jalapenos in a Blanket* 27 • *Cheesy Enchilada Monkey Bread* 28 • *Red Chile Home Fries* 29 • *Esquites (Mexican Corn Dip)* 30 • *Jalapeno Cheddar Biscuits* 31 • *Texas Tots* 32 • *Chile Cheese Garlic Bread* 33 • *Mushroom-Poblano Queso Fundido* 34 • *Jalapeno Corn Fritters with Bacon* 35 • *Savory Chipotle Chile Cheesecake* 36

Soups, Salads, and Sandwiches

Jicama-Orange Salad with Chile Lime Vinaigrette 38 • *Ensalada de Noche Buena (Christmas Eve Salad)* 39 • *Topopo Salad* 40 • *Green Chile Caprese Salad* 41 • *Mango Crab Salad* 42 • *Old World Posole* 43 • *Mexican Meatball Soup* 44 • *Grilled Cheese del Mar* 46 • *Sonoran Bacon-Wrapped Hot Dogs* 47 • *Green Chile Grilled Cheese Sandwich* 48 • *Roasted Vegetable Sandwich* 49 • *Green Chile Meatball Subs* 50 • *Grilled Strawberry Salsa Sandwich* 51

Main Dishes

Carne Asada Street Tacos 54 • *Sour Cream Enchiladas* 55 • *Mayan Spiced Grilled Pork Chops* 56 • *Baja Seafood Chile Relleno* 57 • *New Mexico Frito Pie* 58 • *Crispy Shrimp Tacos* 59 • *Chile Relleno con Papas* 60 • *Native American Tacos* 61 • *Chicken Chile Verde* 62 • *Chicken Flautas* 63 • *Portobello Mushroom Fajitas* 64 • *Mexican Meatballs* 65

HELPFUL HINTS

1. When choosing the perfect chile for your recipe you will want to consider size, color, and especially the heat of each chile. The heat of a chile is rated based on a Scoville Scale that provides a method for measuring the capsaicin, the heat producing chemical found in chiles. Some of the more common chiles found in local markets, and used in these recipes, and their Scoville Heat Unit (SHU) ranking are as follows (the higher the ranking, the hotter the chile):

Aji Amarillo (30,000 to 50,000). Bright yellow chile, about 5–6 inches long. Great for roasting and using in sauces.

Anaheim (500 to 2,500). Bright green chile, about 6–10 inches long. This chile has a fresh grassy flavor and is excellent for roasting and stuffing.

Ancho (1,000 to 2,000). A poblano that has ripened to red before being dried. This chile has a raisin-like flavor and is one of the three main chiles used in mole.

Cayenne (30,000 to 50,000). Slender, red or green chile, about 2–3 inches long. Generally used in a dried powder form.

Chile de arbol (50,000 to 65,000). Small, dried chile, about 1–2 inches long. Great for sauces or braising meat and is excellent for grinding into powder and adding to spice mixes.

Chipotle (2,500 to 8,000). A jalapeno that has been smoked and dried. Chipotles can be purchased canned and ready to use in a flavorful adobo sauce.

SAVORY CHIPOTLE CHILE CHEESECAKE

- 1 ½ cups **stoneground cracker crumbs**
- 3 tablespoons **unsalted butter**, melted
- 16 ounces **cream cheese**, softened
- 2 tablespoons **sugar**
- 1 **egg**
- ¼ cup **diced onion**
- 2 cloves **garlic**, peeled and minced
- 2 **chipotle peppers in adobo**,
seeded, minced
- 1 **medium tomato**, seeded, finely diced

Preheat oven to 325 degrees. Prepare a 6-inch springform pan with nonstick cooking spray.

In a small bowl, mix cracker crumbs and butter together and press evenly into bottom of prepared pan. Bake until lightly toasted and fragrant, about 3–4 minutes.

In a medium bowl, beat cream cheese and sugar together for 2–3 minutes. Beat in egg. Mix onion, garlic, chipotles, and tomato into cheese mixture. Pour batter over crust and smooth out evenly. Bake until cheesecake is puffy and begins to pull away from sides; center should still be jiggly, about 45–55 minutes. Remove from oven and cool for 2 hours. Cover and refrigerate for 1–2 hours before serving. Serve with crackers or sliced vegetables. Makes 10–12 servings.

SOUPS, SALADS, AND SANDWICHES

MAYAN-SPICED GRILLED PORK CHOPS

- 2 **large ripe mangos**, peeled and diced
- 1 **large lime**, zested and juiced
- 1 **habanero chile**, seeded, chopped
- 2 cloves **garlic**, peeled and minced
- 1 tablespoon **achiote paste**
- 1 teaspoon **Mexican oregano**
- 8 **whole allspice berries**,
crushed and toasted
- 1/2 teaspoon **cumin seeds**, toasted
- 1 1/4 cups **water**
- 1 teaspoon **fresh ground pepper**
- 2 tablespoons **kosher salt**
- 1/2 cup **sugar**
- 2 tablespoons **white vinegar**
- 6 **bone-in pork loin chops**,
Frenched and trimmed
- 1 recipe **Mayan Spiced Mango
Sauce** (page __)

Place mangos in a blender with lime zest, juice, chile, garlic, achiote paste, and spices; blend well. Mix in water, pepper, salt, sugar, and vinegar. Pour marinade into a 9-inch glass baking dish and submerge chops in marinade leaving bones above the surface. Marinate 4–6 hours in refrigerator, turning occasionally. Remove chops from marinade and bring to room temperature. Cover bones with foil. Place chops on grill preheated to medium heat and spoon marinade over top. Discard remaining marinade. Grill for 5–6 minutes on each side, watching the temperature carefully (internal temperature for medium rare is 145 degrees, and 160 for medium). Allow chops to rest about 3 minutes. Remove foil from bones. Serve with Mayan Spiced Mango Sauce. Makes 6 servings.

BAJA SEAFOOD CHILE RELLENO

- 6 **large poblano chiles**,
roasted and peeled
- 1 **shallot**, minced
- 1 clove **garlic**, minced
- 1 **jalapeno**, seeded, minced
- 2 tablespoons **vegetable oil**
- 1 pound **medium shrimp**, peeled and deveined
- 8 ounces **bay scallops**
- 1/4 cup **white wine**, optional
- 1/2 cup **heavy cream**
- salt and white pepper**, to taste
- 4 ounces **Monterey Jack cheese**, grated
- 2 ounces **creamy goat cheese**, crumbled
- 2 cups **Tomatillo Cream Sauce** (page __)

Preheat oven to 350 degrees.

Cut a slit lengthwise down roasted chiles, making sure to keep chiles intact for stuffing and remove seeds.

In a large frying pan, saute shallot, garlic, and jalapeno in oil over medium-high heat until soft but not brown, about 2 minutes. Add shrimp and scallops, and saute about 3 minutes. Add wine if using and simmer until wine is almost evaporated. Pour in cream and bring to a boil. Season with salt and pepper. Remove from heat and transfer to a bowl.

Divide shrimp mixture into 6 equal portions and stuff into chiles. In a small bowl, mix the cheeses together and stuff a little inside each chile. Place chiles on a baking sheet, top with remaining cheese, and heat in oven until cheese has melted, about 8–10 minutes. Transfer to a serving plate and ladle Tomatillo Cream Sauce over top. Makes 6 servings.

GREEN CHILE APPLE CROSTATA

3	small Granny Smith apples
1 tablespoon	lemon juice
¼ cup	diced, roasted Hatch or Anaheim chiles
¼ cup, plus 1 tablespoon	sugar, divided
1 teaspoon	cinnamon
⅛ teaspoon	nutmeg
1 pinch	salt
2 tablespoons	cornstarch
1 (12-inch)	pie crust
1	egg
1 tablespoon	water

Preheat oven to 400 degrees. Prepare a large baking sheet with parchment paper or nonstick cooking spray.

Peel apples, reserve cores, and slice into ⅛-inch thick slices. Place apple slices in a large bowl, and toss with lemon juice, and chiles. In a separate bowl, stir together ¼ cup sugar, cinnamon, nutmeg, salt, and cornstarch; add to apple mixture and toss to coat.

Place pie crust on prepared baking sheet. Place apple mixture in the center of the pie crust, leaving a 2-inch border around the apples. Fold crust up and over the edges of the apples to form an 8-inch round crostata. In a small bowl, beat the egg and water together and brush over crust; sprinkle crust with remaining 1 tablespoon sugar.

Bake until apples are tender and crust is golden brown, about 30–45 minutes. Makes 6 servings.

MEXICAN CHOCOLATE BROWNIES

1	dried ancho, pasilla, or mulato chile
1 cup	boiling water
10 ounces	semisweet chocolate chips
10 ounces	Mexican chocolate (Ibarra or Abuelita), chopped
3	eggs
1 cup, plus 2 tablespoons	sugar
1 tablespoon	vanilla
¾ cup	flour
1 tablespoon	baking powder
2 teaspoons	cinnamon
½ teaspoon	salt
½ teaspoon	cayenne pepper

Remove stem and seeds from chile, chop, and toast chile pieces in a dry frying pan over low heat until fragrant. Place in a small bowl and cover with water. Soak for 25–30 minutes until rehydrated. Place chile pieces in a blender with 1 tablespoon of the soaking water and puree to make a paste. Press paste through a sieve; set aside.

Preheat oven to 350 degrees. Grease an 8 x 8-inch baking pan and dust with flour. Melt chocolates together in a double boiler; remove from heat and cool. In a large bowl, beat eggs, sugar, chile paste, and vanilla together. Whisk in cooled chocolate mixture to combine.

In a separate bowl, mix together the flour, baking powder, cinnamon, salt, and cayenne pepper; stir into chocolate. Whisk until smooth. Pour batter into prepared pan, smooth top, and bake for 25–30 minutes, or until a toothpick inserted in the center comes out clean. Makes 16 brownies.