

Blue Cornmeal-Crusted Green Chiles

<http://userealbutter.com/2010/07/20/blue-cornmeal-crusted-green-chiles-recipe/>

1 dozen large Hatch green chiles, roasted (fresh is best, but frozen roasted chiles are fine too – just let them thaw)

1 cup blue cornmeal

vegetable oil for frying

Hatch chiles tend to get spicier over time in the freezer. For that reason, it might be best to handle the chiles with a pair of disposable gloves over your hands. Lop off the tops, peel the skins (shouldn't be difficult to remove the charred skins from roasted chiles) and carefully slice the chiles open down one side to create a single sheet of flesh from each one. Remove all of the seeds. Place the cornmeal in a shallow bowl. Heat a teaspoon of vegetable oil in a shallow frying pan over medium high flame. One by one, dip each chile into the cornmeal and press to coat both sides. Gently place the chiles in the hot oil in a single layer (take care not to overcrowd – I fried 3-4 at a time). After a minute or two, flip the chiles and continue to fry until golden brown on both sides. Add more oil as necessary. Remove chiles from pan and set on a cooling rack (not on paper towels – that makes them soggy). Serve with grated cheese, salsa, and or guacamole. Or pile onto a corn tortilla with cheese and salsa. Serves 4.