

## Chile Rellenos

<http://userealbutter.com/2009/06/30/chile-rellenos-recipe/>

*slightly modified from The Border Cookbook by Cheryl Alters Jamison and Bill Jamison*

8 oz. mild cheddar cheese, grated (I left them in sticks)

8 whole large green chiles, preferably New Mexican Big Jims (or 12 smaller green chiles), roasted, slit from end to end, deseeded

batter

vegetable oil for frying

### **batter**

1 1/4 cup flour

3/4 tsp salt

4 eggs, separated

1/2 cup beer (or water)

Stuff each chile with a stick of cheese and fold the chile over the cheese. Combine the flour, salt, and egg yolks in a bowl and slowly stir in the beer (or water) until it is mixed. Beat the egg whites to medium-stiff peaks and fold them into the batter thoroughly. Heat four inches of oil (I used a little less) in a skillet to about 350°F. Set a chile in the batter and spoon more batter over it until completely coated (no exposed areas). Let excess batter drip off into the batter bowl. Fry chiles for about 4-5 minutes until golden. Flip over and fry until evenly golden. Drain the chiles on a baking rack and serve hot.