

Elk Chorizo Chile Rellenos

<http://userealbutter.com/2019/09/18/elk-chorizo-chile-rellenos-recipe/>
chorizo from [Hunter Angler Gardner Cook](#)

elk chorizo

1 lb. ground elk
1 lb. ground pork (not lean)
1 tbsp kosher salt
1 tsp granulated sugar
2 cloves garlic, minced
2 1/2 tsps Mexican oregano
3/4 tsp ground cumin
scant 1/2 tsp chipotle powder (optional)
1 tsp cayenne
1 tbsp ancho chile powder
2 1/2 tsps achiote paste (annato)
1/2 cup apple cider vinegar

Make the chorizo: In a large bowl, mix the elk, pork, salt, sugar, garlic, oregano, cumin, chipotle powder, cayenne, and ancho chile powder together so that the spices are uniformly distributed and the meats are well-blended. I find it best to use my hands (I wear disposable gloves). In a small bowl or measuring cup, dissolve the achiote paste in the vinegar and mix into the chorizo. Cook over medium-high heat in a large pan until browned and all of the liquid evaporates. Or freeze for up to 6 months. Makes a little more than 2 pounds of chorizo.

chile rellenos

8 whole large roasted green chiles, peeled and de-seeded*
8 oz. cooked bulk chorizo**
8 oz. jack cheese, shredded
toothpicks

Stuff the chiles: Fill each green chile with about 1 ounce each of cooked chorizo and jack cheese. Smaller chiles may require less filling and larger chiles may require more. If you can, close the chile over the filling by overlapping the edges along the slit. If they don't hold, you can use toothpicks to pin them closed (but remember to remove them before serving/eating!!).

* De-seeding is optional, but I personally cannot stand getting a mouthful of seeds when I eat chile rellenos. The best way to de-seed is to cut a slit lengthwise down the chile along an already thin part of the chile, then use a spoon and knife to scrape out the seeds. Take care to be gentle with the chile meat and avoid tearing the sides (or the stuffing will want to spill out).

** I get 12 ounces of cooked chorizo from 1 pound of raw chorizo.

batter

1/2 cup cornmeal
1/4 cup potato starch
2 tbsps all-purpose flour
1/2 tsp baking powder
1/4 tsp salt
5 oz. beer
1 egg, beaten

all-purpose flour for dredging

Prepare the batter: In a large bowl, whisk the cornmeal, potato starch, flour, baking powder, and salt together. In a separate bowl or measuring cup, stir the beer and the beaten egg together. Pour the liquid ingredients into the flour mixture until blended.

Fry the chiles: Heat 2-4 inches of vegetable oil to 350°F (333°F at 8500 ft.) in a frying pan or large pot. Dredge each chile in flour so that it is completely coated. Gently tap off excess flour (if you shake it, you might just shake the whole thing apart). Stir the batter. Dip the chile in the batter and carefully lower it into the hot oil. Cook for 2 minutes on each side until golden brown. I generally cook 2-3 chiles at a time. When done, remove from oil and drain on paper towels. *****REMOVE TOOTHPICKS BEFORE SERVING*****. To reheat, warm in a 350°F oven for 10 minutes or until the exterior batter crisps to your desire. Makes 8 chile rellenos.