



Chile Roasta



The Chile Roasta can be used in your oven or on the grill to cook your chili peppers to perfection every time. Remember to put a toothpick through the chili to hold it in place. Cook just 20 minutes for a hot & spicy taste, and up to 40 minutes for a milder flavor.

To roast in the Chile Roasta, place the chilies in the holes and place for about 5 minutes on a hot grill, or in the oven at 450°F for about 8 minutes. Remove them from the heat and place them in a plastic bag - seal and leave for 90 minutes. The chilies will sweat and the skins will wash off easily under running water. You can gently pull the seeds out of the centers by carefully breaking off the stem and washing out the seeds.

CHILI RELLANO CASSEROLE

12 Hatch green Chilies - roasted in Chile Roasta for about 8 minutes

¾ cup grated cheddar cheese

¾ cup grated Monterey Jack cheese

4 eggs

½ cup cream

½ teaspoon flour

½ teaspoon salt

After peeling the roasted chilies, wash the skin off, seed and drain on paper towels.

In a greased 9 x 9 baking dish, layer half of the chilies, cover with half of the mixed cheeses.

Place remaining chilies on top and cover with the remainder of the cheeses.

Mix 4 beaten eggs, cream, flour and salt.

Bake at 350°F for 35-40 minutes until top is golden brown.

CHILI CON QUESO

1 tablespoon olive oil

1 2-oz jar pimentos

2 tablespoons flour

1 cup Monterey Jack & Cheddar cheese mixed

Pinch celery salt, cumin and oregano

1 teaspoon black pepper

2 green onions-finely chopped

6 Hatch roasted Green chilies

1 can cheddar cheese soup

½ package onion soup

¾ cup sour cream

Wash the skin off, seed the chilies and drain on paper towels.

Heat oil and add onions, pimentos and chilies and cook until tender but not brown.

Add flour, cheeses, soups and spices.

Cook gently until cheeses melt and then add sour cream - heat thoroughly and serve.

STUFFED GREEN CHILIES

6 Hatch green Chilies

3 eggs

2 tablespoon flour mixed with ½ teaspoon salt and black pepper

½-lb package cream cheese

½ cup corn meal

¼ cup olive oil

Wash the skin off, carefully de seed and drain the chilies - keeping them in good shape.

Stuff the chili centers with the softened cream cheese - you can mix in shredded crab meat or chopped ham - Separate the eggs - beat white until stiff and gently fold in the beaten egg yolks.

Combine the flour and corn meal in flat bowl.

Heat the oil.

Place the stuffed chilies in the egg mixture and roll gently in the flour mix.

Fry at a medium temperature for about 10 minutes until golden brown.

Drain on paper towel and serve at once. Have a medium salsa for dipping.

Cameron's Professional Cookware

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