

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Chile Relleno Cigars

As seen in Chile Pepper Cooking, November, 2008

I seldom find a recipe I don't think I can "improve" to my own tastes. Here's one presented as-is. Andrea Lynn of the Chile Pepper Cooking team deserves thanks...

8 poblano chile peppers

2 scallions, chopped

1 cup grated Monterey Jack cheese

salt and pepper, to taste

1 cup bulk sausage, browned, crumbled

1 pkg phyllo sheets, thawed

1 egg, beaten with 2 tsp water

Using a grill or broiler, roast the peppers until skin is mostly blackened and blistered. Place peppers in brown paper bag and roll top closed to steam. After 5-10 minutes, wash chiles under running water to remove skins. Slit peppers open with fingers and wash away seeds and membranes. Chop and divide into two equal mounds. Bag one mound and save for other recipes; place other mound in the bowl of food processor.

Heat oven to 400° F. In the food processor, add scallions, cheese, salt and pepper. Pulse until smooth.

Lay out a sheet of phyllo on a flat work surface; keep remaining sheets refrigerated. Fold sheet in half and brush top with egg wash. Along the short end of the dough, spread one tsp of filling in a thin strip. Roll 1½ times around into a cigar shape and cut with a sharp knife. Place rolls, seam side down, on a greased sheet pan. Repeat with remaining ingredients. Bake until golden brown and delish, about 10-15 minutes. Turn cigars once about halfway through baking.

Yield: About 45 cigars, more or less

Preparation time: 20 minutes

Cooking time: 15 minutes

