

CAFE THOMPSON RECIPE

CHORIZO CHILE RELLENO

Food historians speculate that chili originated in Texas-Mexico border towns and spread north. In the 1880s, San Antonio's downtown was famous for Hispanic outdoor vendors called "chili queens." At Chicago's 1893 World's Columbian Exposition, Texas-style chili was popular.

SERVES 6



INGREDIENTS

- 6 each peppers, chili, poblano, fresh
- 1 tablespoon oil, canola
- 1/2 cup mushrooms, button, fresh, sliced thin
- 1/4 cup peppers, bell, red, fresh, diced medium, 1/2-inch
- 2 tablespoons cilantro, fresh, chopped
- 1 teaspoon salt, kosher
- 2 ounces cream, whipping, heavy, 40%, stabilized
- 3 ounces cheese, cotija, grated
- 2 cups THJV steamed rice
- 12 ounces sausage, chorizo, pork, raw

DIRECTIONS

Cook the onion and garlic in a large pot in olive oil 3-4 minutes or until tender.

Add the remaining ingredients and simmer, covered, 20 minutes.

Uncover and simmer an additional 10-15 minutes or until thickened.

Side dishes

Corn and Sweet Potato Stew
Cilantro Rice

