



**POBLANOS RELLENOS & SALSA DE TOMATE ASADO**

Featured on August 11, 2017 for “Julia Child’s Kitchen Classroom” demo

*We all know Julia Child as a chef who mastered the art of French cooking and brought French culinary traditions into the home kitchens of American cooks. What we do not often focus on is Julia’s love of learning about other culinary traditions—ones far afield from the haute cuisine of France. In the 1990s, Julia hosted a television program called Cooking with Master Chefs where she highlighted a diverse array of chefs whose expertise often paired haute cuisine with global regional cuisines. On such chef was Zarela Martinez who made a name for herself by sharing the cuisine of northern Mexico through her highly acclaimed restaurant Zarela in New York City. Zarela featured these recipes alongside Julia on Cooking with Master Chefs—sharing her history and the culinary traditions of her home town with a broad TV audience.*

**POBLANOS RELLENOS (Stuffed Poblano Chiles)**

Makes 8 stuffed chiles

**Ingredients**

- 4 ounces (1 stick) unsalted butter
- 2 large garlic cloves peeled and minced
- 1 medium onion chopped (about 1 cup)
- 1/2 cup pitted prunes
- 1/2 cup dried apricots
- 1/2 cup dried peaches
- 1/2 cup pimento-stuffed green olives sliced
- 1 1/2 teaspoons ground cumin
- 1 1/2 teaspoons ground cloves
- 1 teaspoon regular ground cinnamon
- 2 cups shredded pork
- Salt to taste
- 8 large fresh poblano chiles
- Vegetable oil for frying
- Salsa de Tomate Asado (Roasted Tomato Sauce), recipe follows
- A heavy 12-inch frying pan
- A deep saucepan about 10 inches across and 8 inches deep
- An oiled baking sheet

**Directions**

Preparing the Stuffing: Set frying pan over moderate heat, add butter, and stir in garlic and onions. When onions are tender and translucent, stir in the dried fruits and olives; continue cooking 3 minutes. Blend in the spices and pork, mixing well, and let cook 5 to 7 minutes. Taste carefully for seasoning.

Frying the Chiles: Make a slit 1 to 1 1/2 inches long in each chile and dry in a kitchen towel. Pour 1/2 inch of oil into saucepan and set over high heat until oil is almost smoking. Being sure the chiles are completely dry, fry them 2 at a time, turning once or twice, until they puff up and take on an olive-beige color. Remove them from pan and continue with the remaining chiles. Peel chiles under cold running water and very gently pull out seeds through the slit, being sure not to tear the flesh. Set aside.

Stuffing and Baking the Chiles: Preheat oven to 500 F. Stuff chiles through their slits. Arrange on oiled baking sheet and roast 7 to 8 minutes in the middle level of the preheated oven. They should just heat through.

Serving: Spoon the Salsa de Tomate Asado (roasted tomato sauce; recipe below) onto individual plates or onto a large serving platter and arrange the warm chiles on top.

### **SALSA DE TOMATE ASADO (Roasted Tomato Sauce)**

Makes 4 cups

#### **Ingredients**

1 cup heavy cream  
1 medium onion unpeeled, halved crosswise  
8 large garlic cloves unpeeled  
3 to 4 large ripe tomatoes (about 2 pounds) unpeeled  
Salt to taste

#### **Directions**

Pour cream into the saucepan and simmer over moderate heat until reduced by half.

Meanwhile, set a large cast iron skillet over high heat until a drop of water sizzles on contact. Spread the onion and garlic on the hot surface and brown on all sides, turning frequently until the garlic is softened and the onion is partly blackened and fragrant. Set them aside. Then pan-roast the tomatoes, turning several times until blistered all over. Set aside.

Peel the onion, scraping away any extremely charred bits. Cut out and discard the root and then cut the onion into chunks and drop into the blender. Squeeze the garlic cloves out of their skins into the blender. Peel the tomatoes directly over the blender (leaving on a little of the charred skin) and drop them in, seeds and all. Puree on medium speed until smooth.

Finishing the Sauce: Stir the puree into the reduced cream. Season with salt and simmer for about 5 minutes, or until the sauce loses its raw taste.

Ahead-of-Time Note: The sauce can be made a day or two ahead, covered, and refrigerated.



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