

Chile Vada

- potatoes
- salt
- canola oil for deep frying
- olive oil
- seasonings: tumeric, salt, black pepper, chipotle pepper, cumin, ground coriander, paprika, ground ginger
- chickpea flour
- 1/8 teaspoon chili powder per ounce of chickpea flour
- 1/8 teaspoon baking soda per ounce of chickpea flour
- poblano peppers

Peel and quarter the potatoes, and boil in salted water for 15 to 20 minutes until soft.

Heat the canola oil to 350 degrees Fahrenheit.

Meanwhile, mash the potatoes, adding in olive oil and seasonings to taste.

Mix chickpea flour, a little water, chili powder and baking soda in a bowl to make the batter. Mix well and leave to rest for about 5 minutes.

Either:

Place poblano peppers under the broiler. Roast until the skin begins to change color and blister. Flip and roast until the skin is blackened and blistered over all the peppers. Then put the peppers into a paper bag and allow them to sit for about 15 minutes. I find it best to use a double-bagged small lunch bag, and to put no more than two peppers into the double bag. Remove the outermost layer of skin from each pepper. Cut a small slit in the side of each pepper. Use a spoon to remove the seeds and white parts of each pepper.

Or, the lazy method:

Remove the tops of the peppers, remove the seeds.

Fill the chiles with the mashed potato mixture. If the tops of the peppers were cut off, fix them back on and secure with two toothpicks.

Get out some more chickpea flour, and dust the stuffed peppers in it.

Dip the peppers into the batter mixture and drop into the canola oil. Cook until done. Drain on paper towels. Serve immediately.

Preparation time: 30 minutes

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