

# RAJA con CREMA

Betsy Martin S/V Equinox

## ***Ingredients***

- 6 chiles poblanos
- 5 TBS sour cream (Crème Fresh)
- 1 Onion diced
- 100 GRMS / 3 OZ Chihuahua or manchego cheese (shredded) (Substitute: Jack Cheese)
- Salt and pepper
- $\frac{1}{2}$  C chicken [Stock](#) or Milk (Maria prefers milk)
- 1 TBS Vegetable oil or lard
- Optional:** 1 can corn, zucchini diced, potato cooked and diced

## ***Directions***

1. Roast chile on open flame, don't turn often, only when side is dark, you want it charred not cooked. Also use the sides of the burner not the center.
2. Put roasted chiles in a plastic bag to steam for 5 minutes, when they are cool enough to handle rub the blacken skin off with your fingers. Rinse inside without touching with hands, ([See chile preparation](#)).
3. Slice chile, retaining the vein sections that might be added later if more heat is desired. Remember heat can be added not subtracted from salsas.
4. Dice the strips into pieces about 2 inches long
5. Sauté onion in lard
6. Mix chile strips with the onion
7. Add Salt and pepper
8. Add milk and stir, then grate the cheese over the pan, stir
9. It's ready to serve

## ***Uses***

1. Serve with a warm corn tortilla (Mexican people are called the Sons of Corn, for corn is a very important part of their heritage.)
2. Serve as a side dish for fish, seafood, chicken, or turkey
3. Put in the blender and you have the bases for Poblano Soup, Add the optional ingredients for the soup
4. Make a casserole dish by layering at least 2 times (more is better) Rice, Raja strips, and grated cheese. (Could use polenta instead of rice)

## ***Tasting***

Very good to just eat by itself. Would also be good as a side dish with eggs (which is what we did at the Bed and Breakfast hotel with this dish that be brought from class)