Sue made a Chilli on Wednesday evening at the same time as the Monster Burger and used a couple of spoons in the Burger. The remained spent the night in the fridge. Actually recooking Chilli does improve the flavour in the same way as lot of Curry dishes. With the addition of a bit of Turmeric Rice we had a meal ready to go.

Chilli Con Carne is pretty much self explanation ? Our recipe here is here.

The Chiles Rellenos were a bit of an experiment, something to make a boring looking dinner look a bit more interesting. OK it was me messing about in the kitchen and having a bit of a joke about my usually poor presentation?.

Chiles Rellenos Ingredients (Far from tradition but nice crispy addition):-

5 dried Red Chillies each
Grated Cheddar Cheese
1 Egg, beaten
White Wine Vinegar
1 tsp Baking Powder
Plain Flour (Gluten free in our case)

Method:-

(1) Mix most of the Flour, Egg and the Baking Powder with enough water to make a thin batter.
(2) Dip the Dried Chillies in water and then Flour them lightly.
(3) Press a little grated Cheese around each Chilli and set aside.
(4) 5 minutes before you are ready to serve your main dish heat oil in a deep fat fryer to 180c.
(5) Add 2 tsp of White Wine Vinegar to the batter and mix quickly. The batter will bubble up.

Don?t beat the life out of it!
(6) Dip each Chilli in the batter using the stalk as a handle and fry in batches.
(7) Once golden brown lift out of the oil and drain.

I made silly little towers with a bit of home pickled Red Cabbage and a bit of grated Carrot! Don?t bother with fancy presentation they won?t last long! But strangely and as far from tradition as you could get, they are really tasty dipped in Coleslaw.