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Basic Monterey Jack Cheese Chile Rellenos

For basic chiles rellenos, a mild, creamy cheese such as Monterey Jack, Oaxacan, or *queso fresco* is used, and the chiles are fire roasted before peeling, rather than by frying them to loosen the skin. The rellenos are then lightly floured and dipped into a simple egg batter for frying. This basic relleno is almost identical to the Chiles Rellenos Burrito “El Morro,” the only difference is that, in this version, the chile is filled with more cheese to make it plumper.

Makes 4 rellenos.

2 cups grated Monterey jack
4 Anaheim chiles, fire roasted, seeded, and peeled
1 cup all-purpose flour
2 eggs lightly beaten with 2 ounces milk
2 tablespoons canola oil or other unflavored oil for frying

Divide the cheese into 4 equal portions, then stuff each of the chiles. Roll each of the rellenos in the flour, shaking off any excess, then dip each into the egg wash, allowing any excess egg to drip off.

Heat the oil in a hot griddle or cast-iron pan, and cook the chiles for about 2 minutes on each side, or until the cheese is melted.