

Side Dishes

Chile and Cheese Fritters

Relish Magazine

You can substitute 1/3 cup of diced roasted red peppers for the poblano. Serve with a tomato or fruit salsa.

Vegetable oil

1 cup buttermilk

1 egg

1/4 cup all-purpose flour

1 cup cornmeal

1 teaspoon baking soda

1/2 teaspoon salt

freshly ground black pepper

2 ounces cream cheese, frozen and grated

1 roasted and peeled poblano or mild chile pepper, diced

Pour oil to a depth of 1 inch in a large skillet. Heat oil to 350 degrees.

Combine buttermilk and egg in a large bowl; mix well. Combine flour, cornmeal, baking soda, salt and pepper; mix well. Add dry ingredients to wet ingredients; stir well. Add cheese and poblano pepper.

Drop batter into hot oil in heaping handle dollops; fry about 3 minutes, flipping halfway through cooking. Remove and drain on paper towels.

Serve immediately or keep warm in a 275 degree oven.

Yield: 18

Per Serving (excluding unknown items): 990 Calories; 29g Fat (27.1% calories from fat); 34g Protein; 145g Carbohydrate; 11g Dietary Fiber; 283mg Cholesterol; 2824mg Sodium. Exchanges: 8 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 4 1/2 Fat.