



WINERY & VINEYARDS™

*Chilaquiles with Chorizo & Grilled Corn*

*To Accompany Alma Rosa 2006 Pinot Noir-Vin Gris El Jabali Vineyard Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

- 6 dried New Mexican chiles, seeds & stems removed
- 1 dried Chipotle Chile, seeds & stems removed
- 1 small white onion, chopped
- 2 cloves garlic, chopped
- 2 Tbsp vegetable oil
- 1 medium tomato, seeded, peeled & chopped
- ½ tsp ground cumin
- 1 dozen corn tortillas cut into eighths
- Vegetable oil for frying
- 2 links chorizo sausage, cooked & crumbled
- 2 ears of fresh corn, grilled in the husk – after grilling carve kernels off ears & set aside
- 1 cup chicken broth
- 1 ½ cups crumbled queso fresco (or Monterey Jack cheese)

Soak chiles in warm water for 20 minutes. Put chiles in blender to puree with enough soaking water to make a smooth sauce.

Sauté onion and garlic in oil until soft. Add chile sauce, tomato and cumin; simmer about 10 minutes. Put in blender and puree until smooth.

Fry tortilla pieces (in batches) until chewy, but not crisp. Place on paper towels.

Combine chile sauce with chicken broth and chorizo; simmer another 10 minutes or so.

Stir in tortilla pieces and corn, top with cheese and serve (can be put under broiler if desired).

Garnish with sour cream, cilantro leaves, chopped green onion, etc.

Note: Short-cut version can use canned salsa (Herdez, El Pato, Las Palmas, etc) and/or frozen roasted corn (cooked in skillet with chorizo). Vegetarian version – omit chorizo and use vegetable broth instead of chicken broth.