

Chile Rellenos Quiche w/Pollo Chorizo

by *Leslie Kirsch* for GA National Fair

4 large eggs
½ cup 2% milk
1 7oz can green chiles, chopped
½ cup shredded Mexican blend cheese
½ lb chicken (pollo) chorizo (recipe follows)
1 masa crust, deep dish (recipe follows)

Brown chorizo in 2 Tbs of oil, breaking up sausage while cooking. Drain and set aside. In a bowl, whisk eggs and milk together. In the pie shell, layer sausage, half of the cheese, then chiles and finish with the rest of the cheese. Pour egg mixture over filled crust and bake at 350° until filling is set and slightly golden, about 35 – 40 minutes.

Pollo Chorizo (chicken sausage)

This recipe makes 1 lb of sausage. Freeze left over sausage or make two quiches and share with neighbors and friends.

1 lb ground chicken
2 cloves of garlic, minced
½ tsp each coriander and cumin
⅛ tsp each black pepper and cayenne pepper
½ tsp crushed red pepper
2 Tbs paprika
1 tsp balsamic vinegar

Mix dry spices together and sprinkle over chicken, add vinegar and mix thoroughly. Cover and set aside in refrigerator for at least 20 minutes before cooking or freeze.

Masa Crust

1 cup AP Flour
½ cup masa (corn flour)
1 tsp salt
½ tsp chili powder
2 ½ Tbs shortening
2/3 cup ice cold water

Mix together flour, masa, salt, and chili powder. Cut in shortening until it looks like wet sand. Add water 2 Tbs at a time until dough comes together without crumbling. You may not have to use all of the water. Let dough stand covered for 10 minutes. Roll out dough on a floured surface to a ¼ inch, fold into a deep dish pie plate. Trim and crimp edges.

