

# SMOKED CHICKEN AND POTATO SALAD STUFFED IN A PICKLED ANCHO CHILE

Ingredients	Amounts
Smoked chicken, cut 1/4" x 1/4" x 1"	1 cup
Potato, cooked and cut in 1/4" dice	2 cups
Corn, blanched, kernels cut from the cob	2 ears
Poblano, roasted, peeled, and sliced into 1/4" strips	2 ea.
Cilantro, chopped	3 Tbsp.
Lime juice	1/4 cup
Olive oil	3 Tbsp.
Salt	to taste
Pickled Ancho Chiles (recipe follows)	12 ea.
Cabbage, shredded	5 cups
Carrot, julienned	1/2 cup
Radishes, sliced	1 bu.
Pickling liquid	1 1/2 cups
Queso cotija or feta cheese, crumbled	3/4 cup
Cilantro sprigs	1/2 bu.

## Method

1. Mix together the first 6 ingredients in a large mixing bowl. Dress this mixture with lime juice and olive oil and season with salt.
2. Stuff each of the pickled ancho chiles generously with the salad from step 1. Reserve.
3. To serve: Mix together the cabbage and the radishes and divide between 12 serving plates. Place one of the stuffed chiles on each of the plates with the opening to the top. Drizzle each plate with 2 to 3 tablespoons of the pickling liquid, sprinkle on the crumbled cheese, and garnish with a few cilantro sprigs.

Note: For added richness you may add diced avocado to the salad, or top the finished dish with a dollop of guacamole.

Yield: 12 servings

# PICKLED ANCHO CHILES (ANCHO ESCABECHE)

<b>Ingredients</b>	<b>Measures</b>
Ancho chiles (about 4 ounces)	12 each
Water	3 cups
Cider vinegar	1 ½ cups
Brown sugar, packed	¾ cup
Cloves	5 each
Allspice berries	10 each
Black peppercorns	10 each
Bay leaf	2 each
Garlic cloves, peeled and cracked	6 each
Thyme, fresh branches	6 each

## Method

1. Combine all the ingredients in a pan and bring them quickly up to a boil. Remove the pan from the heat and allow the liquid to cool and the chiles to soften.
2. Once cool, remove each chile and cut an opening lengthwise from the stem end to the tip. Carefully remove the seeds and ribs without tearing the chile, and then return it to the pickling liquid to absorb more flavor. If the chiles are too leathery to clean, they can be heated slightly and again allowed to cool in the pickling liquid before trying again. The finished chiles should be soft and tender without losing their shape. Tip: it is better to allow them to soften slowly, overnight, with minimal cooking rather than cook them until they lose their shape and freshness. Reserve the chiles under refrigeration and use them within 2 weeks.

Note: The pickling liquid makes a flavorful sweet-sour dressing with the haunting savor and the gently heat of the chiles; do not discard!

Yield: 12 chiles