

Chiles En Salsa De Cacahuete



- **Ingredients**

Stuffing:

3 ounces ground pork
3 ounces ground beef
4 cloves garlic, peeled and minced
1 white onion, diced
3 tablespoons vegetable oil
3 tablespoons fine chopped parsley
3 Roma tomatoes, cored, peeled, and finely chopped
2 tablespoons raisins
½ cup peanuts
½ pound dry fruit
½ peach, peeled, pitted, finely chopped
½ medium ripe plantain, peeled, finely chopped
Salt to taste

Peanut Sauce:

1 cup Peanut Shop Roasted Peanuts
½ cup milk
1 cup sour cream
2 tablespoons amaretto
¼ cup sugar
1 cinnamon stick
Salt to taste

Chiles:

12 poblano peppers
Seeds of pomegranate
Fresh parsley

Directions

Stuffing: Add oil in a sauce pan and heat to medium-high heat; add finely chopped onions, minced garlic, and cook, stirring, until soft, add the meats, parsley and tomatoes, and cook, stirring, about 10 minutes. Add raisins, peanuts, dry fruit, peach, and plantain, and cook, stirring occasionally, until fruit is cooked thoroughly and mixture is thick. Remove from heat, and season with salt; set aside.

Peanut Sauce: Peel peanuts; set aside. Bring milk to simmer in a saucepan over medium-high heat, place peanuts, sour cream, cinnamon, amaretto and sugar in a blender and purée until very smooth and thick add milk if needed. Season with a pinch of salt, refrigerate until ready to use.

Chile Sauce: Heat broiler to high. Place chiles on a baking sheet and broil, turning, until blackened all over. Transfer chiles to a bowl, and let cool. Peel and discard skins, and seeds, cut a slit down the length of each chile. Fill each chile with the stuffing.

To serve: Completely cover the stuffed chiles with peanuts sauce; sprinkle with pomegranate seeds and fresh parsley before serving.