



POBLANOS STUFFED WITH SHRIMP & GOAT CHEESE

4 shallots, minced

2 cloves garlic, minced

1 tablespoon fresh grated ginger

2 **habaneros**, seeded and diced

1 tablespoon butter

1/2 lb. shrimp, cooked, peeled & deveined

1 tablespoon fresh lime juice

2 c. sharp goat cheese, grated

3 tablespoons chopped fresh cilantro

4 poblano chilies, roasted and peeled

all-purpose flour for dredging

vegetable oil for frying

BATTER:

3 eggs, separated

1 tablespoon water

3 tablespoons all-purpose flour

Sauté shallots, garlic, ginger and habaneros in the butter until soft. In a medium bowl add shrimp, lime juice, cheese and cilantro. Add the shallot-pepper mixture, tossing well. Carefully slit the side of each poblano, gently stuffing with the cheese mixture. Dredge the stuffed chilies in the flour, shaking off any excess, set side. Mix the batter by first beating the egg whites in a bowl, until forming stiff peaks. In a separate bowl, beat yolks, water, flour and salt until thick and creamy. Gently fold the yolks into the whites.

In a deep skillet with 3-4 inches of oil or in a deep-fryer, heat the oil to 370 degrees. Dip the chilies into the batter, completely coating. Gently place into the hot oil, frying until golden brown. Drain on toweling, serve hot!