



**Sea House Crab Stuffed Chili Relleno**  
**Roasted Chile filled with Molokai Sweet Potato, Crab and Cheese with Tropical Salsa,**  
**Avocado Cream and Three Tomato Puree**  
 Serves 4

**Ingredients**

**For the Relleno**

Pasilla Peppers, Large	4 Ea
Oil	2 Tbl

Coat the peppers with oil and roast in a 500 degree oven for 15 minutes until the skins blister. Place them in a ziplock bag and allow to sweat, this helps to remove the skins. Peel the skins off the best you can while not tearing the pepper. Reserve for later.

Molokai Sweet Potato, peeled diced 3/8ö	1 large
Yukon Gold Potato, peeled diced 3/8ö	1 large
Crab, claw meat or your preference	6 Oz
Cheddar Jack Blend, shredded	4 oz
Green onions, sliced fine	3 ea
Salt & Pepper	To taste
Tempura batter	1 Qt
Flour	2 cup
Canola Oil	2 Quart

In salted water boil both of the potatoes separately to prevent the colors bleeding, be sure to cool them off when they are still slightly al dente so they do not become mashed potatoes. In a bowl mix the potatoes, crab, cheese and onions, season lightly to taste. To fill the relleno place a small cut in on side of the pepper and stuff ¾ cup of the filling into each pepper. Be sure to push the filling in all the way and squeeze the pepper to close the opening. Coat the filled pepper with flour and set aside. You can use a favorite tempura recipe or buy the mix at the store. Either way, you want to be sure the oil is at 350 in a high wall sauce pot about 3ö deep so when you place the pepper in it will cook all the way around. Fry for a minute and a half or until golden brown. Remove from the fryer and dry with a paper towel. If not hot enough you can place it in the oven to finish heating the center.

**For the Tropical Salsa**

Pineapple, diced ¼ö	.25 cup
Mango, diced ¼ö	.25 cup
Red Pepper, Diced ¼ö	.25 cup
Kiwi, diced ¼ö	.25 cup
Cilantro, rough chopped	2 Tbl
Salt	1 tsp

Mix all of the ingredients together in a bowl and reserve

**For the avocado cream**

Avocado, peeled & pitted	1 ea
Sour Cream	.5 cup
Parsley, rough chopped	.25 cup
Salt, Kosher	1 tsp

Process all of the ingredients in a blender or food processor. Place into a baggy and cut off the tip of the corner to make zig zag

**For Southwestern Slaw**

Green Cabbage, shredded fine	1 cup
Red Cabbage	.5 cup
Carrot, julienne very fine	.25 cup
Red Pepper, julienne very fine	.25 cup
Cilantro, rough chopped	2 Tbl

Mix all of the ingredients together and mix until even and reserve

**For tomato sauces**

**Red**

Ripe Kamuela Tomatoes, cut in ¼ö	3ea
Garlic cloves	4 ea

Maui Onions, peeled and 1ö dice	1 ea
Oil	2 Tbl
Salt	1 Tbl
<b><u>Yellow</u></b>	
Ripe golden Tomatoes cut in ¼s	2 ea
Garlic cloves	4 ea
Maui Onions, peeled and 1ö dice	1 ea
Oil	2 Tbl
Salt	1 Tbl

**Green**

Tomatillos, large cut in half	6ea
Garlic cloves	4 ea
Maui Onions, peeled and 1ö dice	1 ea
Oil	2 Tbl
Salt	1 Tbl
Green onions	5 ea

For all of the tomato sauces use the same process but keep them separate. In a bowl toss the tomatoes with the onions, oil, garlic and salt. Place them on separate baking sheets and roast in a 500 degree oven until charred on the outside. Place all of the ingredients for each sauce into the food processor and pulse until completely blended and chunky. Add the green onions to the tomatillos to brighten the color.

**For the plate**

Spinach tortillas, cut out like palm trees	4 ea
Chives, fine cut	2 Tbl

You can oven dry the palm tree garnish at 300 for an hour

To assemble the plate place ¾ cup of the slaw at the top of the plate in a tight mound. Cut the relleno in half on an angle lengthwise and place the 2 halves leaning up against the slaw with the stem end up high. Place a zig zag of the avocado cream across the plate a couple of inches down from the base of the peppers. Spoon the tomato purees in a pattern at the bottom of the plate. Sprinkle the salsa evenly across the bottom of the chile. Sprinkle the filling with fine chopped chive and place the palm tree leaning up against the back of the pepper stuck into the slaw

**Hints**

The relleno can be fried ahead of time a little for a party and reheated at 325 for 40 minutes to bring back the crispness. Premake the plates with all of the ingredients except for the relleno to save time when it's time to eat