

First Place Professional: Elvia Berry  
APPETIZER

### Chiles Ancho Stuffed with Chicken

#### Ingredients:

4 cups of water  
4 oz brown sugar  
½ inch cinnamon stick  
2/3 cup cider vinegar  
½ tsp salt  
8 ancho chiles, slit open lengthwise, seeded and deveined

#### Chicken stuffing:

½ cup olive oil  
½ medium white onion, finely chopped (about a cup)  
2 tbsp minced garlic  
2 lbs tomatoes, finely diced (4 cups)  
¼ tsp dried thyme  
2 bay leaves  
¼ cup capers, well rinsed and drained  
½ cup pitted green olives, chopped  
2 lbs ground chicken  
1 tsp salt  
½ cup slivered almonds  
¼ cup cilantro leaves, minced  
¼ cup parsley leaves, minced  
1 tbsp minced mint leaves

#### Cream sauces:

2 cups sour cream  
½ cup minced white onion  
¼ cup cilantro leaves, minced  
½ tsp salt

In a medium saucepan heat ¼ cup of the olive oil over medium heat and lightly fry the onion until translucent. Add garlic and cook for an additional minute. Add tomatoes, thyme, and bay leaves, reduce heat to simmer and cook for 15 minutes. Add capers, olives and raisins and cook an additional 10 minutes, stirring often.

Meanwhile, in a heavy skillet, heat the remaining ¼ cup of the oil over high until smoking. Add the chicken and cook over high heat until the chicken is dry. Add salt and the hot tomato sauce, reduce heat and simmer 5 minutes. Stir in the almonds and fresh herbs, remove from heat, and allow cooling.

To prepare the chiles, combine water, brown sugar, cinnamon, vinegar, and salt in a small non-reactive saucepan. Bring to a boil, reduce heat and set aside to soak for 8 minutes. Transfer the chiles onto paper towels to drain.

Preheat oven to 350 degrees. Lightly grease a 13x9 inch baking dish. Cover with foil and bake in preheated oven for 15 to 20 minutes or until filling is heated through.

While the chiles are baking, prepare the cream sauce. Combine sour cream and onion in a nonreactive saucepan. Bring to boil and boil for 8 minutes; strain. Add cilantro and salt. Keep warm. Remove chiles from oven and serve in a pool of warm sauce. Enjoy!!!