

Camarones en Salsa Ranchero

(Prawns in Ranch-style Sauce)

serves 2-3

Take advantage of fresh Jalapenos whenever you can find them.

INGREDIENTS:

1 dozen peeled prawns OR 500g chicken, cut into 2cm pieces

3 fresh whole Jalapeno or Serrano chiles

2 Tbsp. butter

1/2 medium brown onion, minced

1/4 tsp fresh ground black pepper

1/2 tsp cumin seed

2 cloves garlic, minced

400ml sour cream (non-gelatine)

1 tsp dijon mustard

fat pinch of salt

DIRECTIONS:

Roast chiles with strong direct heat (BBQ, open flame or broiler) until skins begin to peel away and blacken. Remove skins, stems and seeds. Then, chop into small pieces.

Heat a medium-sized saucepan to medium. Add the whole cumin seed and toast lightly; about 1 minute, remove and grind with a mortar and pestle. Add to the warm saucepan: butter, onion, garlic, pepper and cumin; saute gently until onions are glossy. Add the sour cream, mustard, chiles and salt. Simmer about 5 minutes. Sear meats in a hot wok pan, then stir into cream sauce.

SERVICE:

Spoon mixture over white rice or spiral pasta OR serve in a center bowl flanked by warm corn tortillas and avocado slices for indie-serve tacos.

Chile Mojo

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