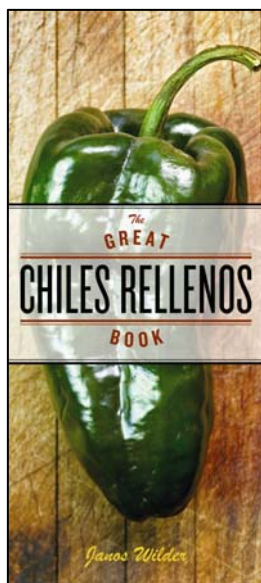


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*The*  
GREAT  

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**CHILES RELLENOS**

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BOOK

*Janos Wilder*

Chiles rellenos, like most Mexican foods, are “of the people.” Recipes are handed down from generation to generation, and like all great dishes, everyone has an opinion about them—the best ways to make them, whose mother makes them best, or where to get the best ones. In *The Great Chiles Rellenos Book*, James Beard Award-winning chef and restaurateur Janos Wilder offers more than 70 festive and flavorful recipes for delicious chiles rellenos. Combining his love for traditional Mexican cuisine with an innate creativity, Wilder presents dishes that range in complexity from crowd-pleasing poppers to rustic rellenos casseroles to sophisticated Oaxacan classics.

Wilder’s lively text explores the colorful culinary origins of this south-of-the-border favorite and gives a professional’s view on authentic ingredient selection along with easy preparation and presentation techniques. His versatile dishes are appropriate for all occasions and ability levels, from beginning cook to expert home chef.

The recipes featured here range from traditional (Chiles en Nagado; Oaxacan Lamb Barbacoa Rellenos) to unconventional (Justino’s Breakfast Rellenos; Verduras Chiles Rellenos Casserole) to downright exotic (Foie Gras Poppers; Seared Sea Scallop, Morel Mushroom, and Fava Bean Salad Rellenos). *The Great Chiles Rellenos Book* also includes a variety of different batters and crusts, salsas and sauces, and relishes and salads that complement the chiles and fillings.

Most importantly, Wilder highlights the fact that making chiles rellenos is *fun* and a great communal effort. He urges rellenos enthusiasts to invite friends over, make some limonada or a pitcher of margaritas, and let everyone get in on the action—from roasting the chiles to deciding what stuffing to use, from soaking the beans to making them into silky refritos. With plenty of inspiration for anyone craving a taste of the Southwest, *The Great Chiles Rellenos Book* is the perfect guide to enjoying the process and savoring the results.

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### *About the Author*

**Chef Janos Wilder**, named Best Chef: Southwest by the James Beard Foundation, opened his innovative restaurant, Janos, in 1983. He also owns and operates J BAR, a pan-Latin restaurant in Tucson and is currently the consulting chef for the acclaimed Kai Restaurant at the Sheraton Wild Horse Pass in Chandler, Arizona. Wilder lives, cooks, and eats with his wife, Rebecca, in Tucson. Visit [www.janos.com](http://www.janos.com) for more information.

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*The Great Chiles Rellenos Book* by Janos Wilder

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