

# How to Roast and Peel Poblano Peppers



Choose firm and shiny peppers, with no blemishes and as straight as possible.

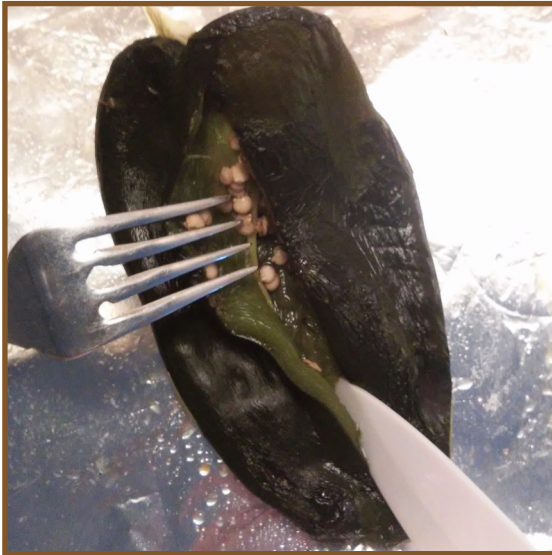
Wash and dry peppers. Arrange in a single layer on an ovenproof tray, and roast under broiler, checking every couple of minutes, until skin looks blackened and blistery; turn and repeat for the second side.



Turn broiler off and let the tray rest in the oven for 5 to 10 minutes. Peel skin off and discard.



Cut an opening on each pepper with a paring knife, lengthwise. Separate seeds from the top and inside of walls and scoop with a spoon; dislodge veins as well, for milder peppers.



The peppers are now ready for stuffing. Use a spoon to gently hold the pepper open when stuffing.





For strips, slice top off with knife, and open pepper flat. Slice strips lengthwise.



Cut strips across, in half. Now the strips are ready to add to rice, stew, eggs, etc.

