



**Albóndigas Chipotle:** meatballs with a smoked Jalapeño accent  
**Salsa Cruda:** a simple fresh tomato salsa featuring pickled Jalapeño)

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***The Ubiquitous Jalapeño:*** A short overview of flavours, textures and uses with fresh, dried/smoked and pickled jalapenos.

**Albóndigas Chipotle** meatballs with a smoked Jalapeño accent

**Ingredients:**

500gm mixed beef and pork mince  
 1 egg  
 a blend of Mexican spices (Chile Mojo's Taco Seasoning works well)  
 340gm Chipotle en Adobo  
 ¼ cup dry corn masa  
 400gm canned or fresh tomato  
 ½ cup minced onion

**Method:**

Mince 4 of the Chipotle chillis and combine with mince, egg, spices (to suit), corn masa and half of the minced onion. Hand-roll into balls or, for interesting rough-edged shapes, spoon onto baking paper lined sheet pan. Bake about 20 minutes at 200°. Meanwhile; soften the remaining onion in a medium-heat saucepan. Puree remaining chipotle with all or some of the tomato (do you prefer smooth or chunky sauce?). Add to pan and simmer 20 minutes. Add cooked meatballs to the sauce and serve with toothpicks (to walk around a room), cocktail forks ('help yourself' table service) or *pre-plated* atop tortillas with lettuce, avocado and sour cream.

**Salsa Cruda** a simple fresh tomato salsa featuring pickled Jalapeño

**Ingredients:**

4 fresh, ripe tomatoes  
 1 bunch fresh coriander  
 200gm tinned Jalapeño en Escabeche (pickle)  
 salt, to taste

**Method:**

Rough-chop the tomatoes and Jalapeño; pull the leaves from coriander; stir them together.

**Market Shopping List**

<b>Ingredients</b>	<b>Stallholders</b>
Tomatoes	<a href="#">Tobalong Tomatoes</a> (Site 58) Golden BC (Site 77)
Coriander	Aay's Fresh Herbs (Site 88) Salad Greens & Kitchen Herbs (Site 91) <a href="#">Patlin Gardens</a> (Site 71)
Eggs	<a href="#">Rosie's Free Range Eggs</a> (Site 40), Rohde's Free Range Eggs (Site 61 fortnightly)
Onion	<a href="#">Patlin Gardens</a> (Site 71) Cosmidis Produce (Site 74) Tsimiklis (Site 55)
Feta	Limestone Coast Cheese Co (Site 18)

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