

## **Poblano Crema (yields 2 qts)**

1 lb butter

1½ lbs onions, sliced thin

1½ lbs poblanos (5ea), scorched, peeled and seeded

2 Tbsp salt

2 cups cream

1. Combine butter, onions and salt over low heat. Cook covered until onions are virtually melted.
2. In the meantime, cold smoke the poblanos 20 minutes.
3. Add the poblanos and cream to the onion mixture.
4. Simmer 15 minutes.
5. Puree in blender.