



RECIPES

Grilled Chicken, Leek, and Green Chile Enchiladas with Roasted Garlic and Red Chile Cream

3-4 whole boneless, skinless chicken breasts
3 medium size leeks, trimmed and halved lengthwise
6-8 Anaheim or 4-5 New Mexico green chiles, halved lengthwise, stemmed and deseeded
1/2 bunch fresh cilantro, coarsely chopped
1/2 lb. grated jack cheese
10-12 flour tortillas

Roasted Garlic and Red Chile Cream

2 Tbsp. olive oil
6-8 cloves roasted garlic, minced*
1 cup heavy cream
1/2 cup chicken stock or broth
2 Tbsp. fresh red chile powder**
1 tsp. fresh ground cumin
1 tsp. sugar
salt and freshly ground black pepper to taste

Brush chicken, leeks, and green chiles with a little olive oil and sprinkle with salt and freshly ground black pepper. Prepare grill and cook chicken, leeks, and green chiles over open flame until chicken is done and tender (do not overcook). Cut chicken, leeks, and green chiles into 2 inch by 1/2-inch strips and set aside (keep warm). Meanwhile, to prepare cream, in a medium to small size saucepot add olive oil and roasted garlic and cook over medium flame about six minutes or until garlic starts to brown and become extremely aromatic. Add heavy cream and chicken stock or broth and stir well. Add chile powder, cumin, sugar, salt, and freshly ground black pepper and continue cooking over medium flame until slightly thickened stirring frequently (cream should stick to the back of a spoon when ready).

Fill each flour tortilla with a mixture of chicken, leeks, green chiles, fresh cilantro and jack cheese and roll up. Arrange two enchiladas per plate and pour sauce over (be creative). Serve immediately with lime wedges, black beans, wild rice, and an ice cold Mexican libation.

* To roast garlic, first peel the cloves, skewer them and set over an open flame until evenly browned. Then place in the refrigerator until cooled and firm enough to mince.

** Using fresh real chile powder is important. Do not buy chile powder at the grocery store that contains other ingredients. The powder should be bright brick red and should be slightly lumpy which indicates the presence of natural oils. Aroma should be intense and earthy.