

KING RANCH CHICKEN (With Green Chile Cream Sauce and Fiesta Spice Blend)

Our chefs were working on a project in San Antonio for H.E.B when first treated to a feast of King Rang Chicken. Now most people associate Texas food with great barbecue, Tex-Mex and fantastically large steaks, not necessarily casseroles. Casseroles are an ancient dish found all over the world. For some reason now, whenever I hear the word, I don't think of France (the origin of the name), I think of great dinners with friends in Texas.

I discovered Texans, like most Americans, love their casseroles. Though what usually sets a Texas casserole apart from its neighbors are the spices used. Not shy with the peppers, most Texan casseroles have a bit of a kick. In this case the Texas kick comes from a blend of spices (the Fiesta Spice recipe follow below).

King Ranch Chicken Casserole is a soft, slightly spicy, cheesy mixture of corn tortillas, chicken, cream and peppers. It goes down easy and is the ultimate Texas comfort food.

Casseroles served in restaurants today are kind of retro. They can be layered in hotel pans or placed in individual oven-proof deep dishes. They're a terrific special to prepare in the cooler months. They can be made ahead of time; they freeze well and still taste terrific.

Ed Engoron, President/CEO Perspectives

Prep Time: 20 minutes
Cook Time: 20 minutes
Rest Time: 10 minutes
Ready In: 50 minutes
Yield: 12 – 14 servings

KING RANCH CHICKEN CASSEROLE

Yield: One 400 Hotel Pan		
24.00	Each	Corn Tortillas, 6-Inch
4.00	Pounds	Roasted Chicken, Shredded (2 Whole Chickens)
4.50	Pounds	Green Chile Cream Sauce (9 Cups), (recipe follows)
1.25	Ounces	Jalapenos, Fresh, Circles (2 Each)
12.00	Ounces	Sharp Cheddar Cheese, Shredded (6 Cups)

READ ALL INSTRUCTIONS COMPLETELY BEFORE BEGINNING
DO NOT TAKE SHORT CUTS — THINK QUALITY

1. Measure all ingredients and have at your side.
2. Preheat oven to 400° F.
3. In a 400 hotel pan, place 8 tortillas (allow the tortillas to overlap).
4. Place 6 cups of shredded chicken over the tortilla, then place 3 cups of Chile Cream Sauce on top of the chicken.
5. Place 1 jalapeno, cut into circles, over the sauce, then top with 2 cups of cheddar cheese.
6. Repeat steps 2 through 4 two more times.
7. Bake, uncovered, in the oven for 15-20 minutes.

GREEN CHILE CREAM SAUCE

Yield: 5 Quarts		
12.00	Ounces	Butter, Unsalted
15.00	Ounces	Button Mushrooms, Fresh, Sliced (6 Cups)
1.00	Ounce	Garlic, Fresh, Chopped, (1/4 Cup)
2.50	Pounds	Green Chilies, Canned (4-1/2 Cups)
0.02	Ounce	Oregano, Dry, Crushed
0.60	Ounce	Cumin, Ground, (2 Tablespoons, Plus 2 Teaspoons)
0.75	Ounce	Fiesta Herb & Spice Blend, (1-1/2 Tablespoons) (recipe follows)
8.00	Ounces	Flour, All-Purpose (1-1/2 Cups)
60.00	Ounces	Chicken Stock, Low-Sodium (7-1/2 Cups),
1.00	Ounce	Lime Juice (2 Tablespoons)
2.50	Pounds	Sour Cream (6 Cups)
0.35	Ounce	Cilantro, Fresh, Chopped (2 Tablespoons)
0.65	Ounce	Salt, Sea, (1 Tablespoon, Plus 1/2 Teaspoon)
0.09	Ounce	White Pepper, (1-1/8 Teaspoon),

1. Measure all ingredients and have at your side.
2. Melt butter in a large pot, then add mushrooms and sauté.
3. Add the garlic, green chilies, oregano, cumin and Mysterious Caverns Ancient Herb Spice Blend; sauté for 5 minutes.
4. Add the flour and cook until the roux becomes smooth.
5. Add the chicken stock and lime juice; cook until well combined.
6. Add the sour cream and whisk to combine until smooth.
7. Add cilantro
8. Season with salt and pepper.
9. Cover, label, date, rotate, refrigerate.

FIESTA SPICE BLEND

Yield: 7.992 Ounces		
1.63	Ounces	Cumin, Ground
0.163	Ounce	Oregano, Dry
1.52	Ounces	Garlic, Granulated
2.177	Ounces	Salt, Kosher
2.177	Ounces	Ancho Chile, Ground
0.108	Ounces	Cayenne Pepper
0.217	Ounces	Black Pepper, 28 Mesh

1. Measure all ingredients and have at your side.
2. Blend all ingredients together completely in a food processor.
3. Cover, label, date and store in a closeable, dry container.

For More Information:

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