

For those of you kind enough to want the recipe for ENCHILADAS SUIZAS (enchiladas in green sauce):

The following recipe is 1/3 Diana Kennedy (Cuisines of Mexico), 1/3 L.A. Times (a restaurant in Newport Beach), and 1/3 your sometimes faithful servant. This recipe will make about 20 enchiladas (two or three per person seems adequate).

Boil about 2 lbs. of chicken, white meat, until tender. You can't stuff the enchiladas with any great quantity of chicken so a little chicken goes surprisingly long way. Save broth! Bone chicken and remove fat and tendons and shred as best you can. (This is the most hateful aspect of the recipe).

Wash and husk about 2 to 2½ pounds of tomatillos.
• (Available at Windmill Farms and most but not all supermarkets).

Place tomatillos whole in sauce pan with one medium onion finely chopped and three cloves of garlic chopped. While other recipes don't call for it, I add one medium jalapeno chopped. It isn't too hot but adds a little spiciness to recipe).

Add to this concoction about 2 to 2½ cups of the broth you hopefully have saved. The L.A. Times recipe calls for 1/2 cup but that makes the sauce much too dry as the tomatillos have surprisingly little juice.

Bring mixture to a boil and continue boiling for about 15 minutes or until tender. I cover this to keep more flavor in the mixture.

Let the mixture cool but not get cold! (Tricky, huh?)

When the mixture is cool, place in blender with about a half cup of cilantro. The L.A. Times recipe says to chop it but I found that impossible and anyway the blender does the job for you. I also add a fistful of parsley which is not called for in the other recipes but it adds a bit of flavor and nice color. Blend at lowest speed for a minute or less. As Diana Kennedy says, you don't want to get a blend so smooth that everything loses its individuality (I like that phrase!- It would make a good seminar in personal psychology)

In a frying pan heat four or five table spoons of oil. Place corn tortillas in oil; do each one individually when oil is medium to hot. Fry each side only about 5 seconds or so. Drain on paper towels and immediately stuff with chicken, rolling each one, and placing fold side down in casserole dish. (My fingers are permanently burned from this operation ---maybe you have a better method).

Cover enchiladas with green sauce --- I like mine well-covered so green sauce should at least fill up casserole dish to 7/8 height of enchiladas. On top of this place spoonfuls of sour cream (1 pint is easily enough). On top of this place strips of any mild white cheese (I use Monterrey Jack or Jack with Jalapeno). You could grate the cheese also --this is entirely optional.

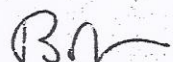
Cook uncovered in 375 degree oven for 20 minutes or until cheese is melted and mixture is bubbly.

I would suggest serving this with something cool, like an aspic or gelatin mold, or avocado salad.

Additional tips: If you need more green sauce, add a cup or so of water to mixture while in blender. It still comes out thick enough.

The last time I made the enchiladas, before serving I added strips of avocado to the top at last minute before serving. It was a nice touch.

Bon appetit!


Bob Peck