

COOKING for a CROWD

Black Beans, Corn and Tomatoes Vinaigrette

8 servings

1½ cups cooked corn kernels
1½ cups diced tomato
¾ cup scallions, chopped
1/3 cup fresh cilantro, chopped
1 lb. dried black beans or
1 large can of black beans
½ cup olive oil
2 teaspoons salt
½ cup lemon juice

50 servings

9 cups cooked corn kernels
9 cups diced tomato
5 cups scallions, chopped
2 cups fresh cilantro, chopped
6 lbs. dried black beans or
6 large cans of black beans
3 cups olive oil
3 tablespoons salt
3 cups lemon juice

If using dried beans, sort them, removing any bad beans; cover with cold water and soak

overnight. Drain and cover with fresh water. Bring to a boil, and then lower heat. Cook until tender, drain and cool.

If using canned beans, drain and rinse with cold water.

Whisk together oil, salt and juice. Combine all ingredients and toss. Serve chilled. Garnish with fresh cilantro sprig.

COOKING for a CROWD

Sour Cream Chicken Enchiladas

6 servings

2 tablespoons butter or olive oil
1 small onion, chopped
8 oz. mushrooms, sliced
1 clove garlic, chopped
2 cans mushroom soup
1 teaspoon chili powder
2 cups cooked chicken, diced
Salt and pepper, to taste
3½ cups sour cream
1 4 oz. can diced green chilies, drained
12 flour tortillas

50 servings

2 cups butter or olive oil
3 onions, chopped
1 lb. mushrooms, sliced
7 cloves garlic, chopped
16 cans mushroom soup
3 tablespoons chili powder
6 lbs. cooked chicken, diced
Salt and pepper, to taste
26 cups sour cream
32 oz. diced green chilies, drained
8 dozen flour tortillas

½ lb. jack cheese, shredded

4 lbs. jack cheese, shredded

Spray no-stick cooking spray on 13- by 9-inch baking pan, then spread with 1 cup (or 1/3) sour cream; set aside. Sauté onion, garlic and mushrooms in butter or oil. Add chicken, soup, chili powder, salt and pepper. Cook over low heat, stirring occasionally until heated through. Blend in 1 cup (or 1/3) sour cream and diced chilies.

Preheat oven to 450 degrees. Spread about ¼ cup chicken mixture along center of tortilla. Fold sides of tortilla over filling, and place seam side down, in pan. Repeat with the rest of the tortillas.

Spread remaining sour cream generously over enchiladas, then sprinkle with cheese. Bake 20 minutes or until heated through and cheese is melted and slightly browned.

Note: This dish may be made ahead of time and baked just before serving. Five pans, 13- by 9-inch, or fewer larger pans will be needed for quantity recipe.

COOKING for a CROWD

Profiteroles (Cream Puffs) with Chocolate Sauce

1 cup water
Dash of salt
4 eggs
1 stick butter
1 tablespoon sugar
1 cup flour

6 cups water
1 teaspoon salt
24 eggs
1½ lbs. butter
¼ cup sugar
6 cups flour

Vanilla or flavored ice cream
Chocolate fudge sauce
Whipped cream, for garnish

In a heavy saucepan, melt butter and water with salt and sugar. Bring to boil. Add flour all at once and stir vigorously until batter forms a ball around the spoon. Return to heat and

stir to dry out. Remove from heat. Cool a few minutes, then add the eggs, one at a time, stirring vigorously until smooth and shiny. (A much easier way is to use your food processor or mixer when adding the eggs.) Preheat oven to 400 degrees.

To make individual puffs, drop batter from a spoon onto lightly greased baking sheet or place in a pastry bag with tip and pipe out to desired size. Leave room for the dough to puff up. Bake for 15 minutes and then reduce heat to 350 degrees for 15-20 minutes. Small puffs make take less time than larger puffs. Spear with a needle or knife and place back in oven for 5 minutes to “dry out” the center. Cool.

To serve, cut off tops of puffs and set lids aside. Fill puffs with ice cream and replace tops. Arrange in a large bowl or on individual serving plates. Cover with hot chocolate fudge sauce and a dollop of whipped cream. Serve immediately.

Note: I prefer to make these cream puffs small and serve two. You can also make them larger and serve one.