

COOKING for a CROWD

Sour Cream Chicken Enchiladas

Serves 6 people, 2 each	Serves 50, 2 each
2 tablespoons butter or olive oil	1 cup butter or olive oil
1 small onion, chopped	4 large onions, chopped
8 oz. mushrooms, sliced	4 lbs. mushrooms, sliced
1 clove garlic, chopped	4 cloves or ¼ cup garlic, chopped
2 cans cream of mushroom soup	2 - #5 cans cream of mushroom soup
1 teaspoon chili powder	1 tablespoon chili powder
2 cups cooked chicken, cut up	10 lbs. cooked chicken, cut up
Salt and pepper to taste	Salt and pepper to taste
3½ cups sour cream	5 lbs. sour cream
4 oz. can diced green chilies, drained	1 lg. can diced green chilies, drained
12 flour tortillas	9 dozen flour tortillas
½ lb. Jack cheese, shredded	5 lbs. Jack cheese, shredded

Spread 1 cup sour cream in a 13- by 9-inch baking pan (If you are cooking for 50, use larger pans. I use a 2-inch hotel pan and make two rows); set aside. Sauté onion, garlic, and mushrooms in butter or oil. Add chicken, soup, chili powder, salt and pepper. Cook mixture over low heat, stirring occasionally, until just heated through. Add 1 cup sour cream and diced chilies.

Preheat oven to 450. Spread about ¼ cup of the chicken mixture along center of each tortilla you are going to prepare. Fold sides of tortilla over filling, and place seam side down into pan with sour cream. Spread remaining sour cream generously over the enchiladas, and then sprinkle with cheese. Bake 10 minutes or until cheese is melted and slightly browned.

COOKING for a CROWD

Black Beans, Corn and Tomatoes Vinaigrette

Serves 8

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

Serves 50

9 cups cooked corn kernels
4 cups scallions, chopped
6 lbs. dried black beans, or 1 #10 can
2 cups fresh cilantro, chopped
9 cups chopped tomato
2 tablespoons salt to taste
3 cups olive oil
3 cups lemon juice

If you are using dried beans, pick over; cover them in cold water and soak overnight. Drain and cover with fresh water, cook until tender; drain again and cool.

Combine all ingredients and toss. Serve chilled. Garnish with fresh cilantro.

COOKING for a CROWD

Chocolate Mousse Cake

Serves 12 (Makes 1 cake)

7 oz. semisweet chocolate

¼ lb. (1 stick) butter

7 eggs, separated

1 cup sugar

1 teaspoon vanilla

1/8 teaspoon cream of tartar

Serves 50 (Makes 4 cakes)

29 oz. semisweet chocolate

1 lb. (4 sticks) butter

28 eggs, separated

4 cups sugar

4 teaspoons vanilla

½ teaspoon cream of tartar

Preheat oven to 325 degrees. In a small saucepan, melt chocolate and butter over low heat.

In a large bowl, beat egg yolks and ¾ cup sugar until very light and fluffy, about 5 minutes. Gradually beat in warm chocolate mixture and vanilla. In another large bowl, beat egg whites with cream of tartar until soft peaks form. Add remaining ¼ cup sugar, 1 tablespoon at a time. Continue beating until stiff. Fold egg whites carefully into chocolate mixture. Pour ¾ of the batter into an ungreased 9- by 3-inch springform pan. Cover remaining batter and refrigerate. Bake cake 35 minutes.

Remove cake from oven and cool. Cake will drop as it cools. Remove outside ring of springform pan. Stir refrigerated batter to soften slightly. Spread on top of cake. Refrigerate until firm. Prepare Whipped Cream Frosting.

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COOKING for a CROWD

Whipped Cream Frosting

Serves 12

½ pint whipping cream (1 cup)

1 teaspoon vanilla

1/3 cup powdered sugar

Serves 50

2 pints whipping cream (4 cups)

4 teaspoons vanilla

1 1/3 cups powdered sugar

Beat cream until soft peaks form. Add powdered sugar and vanilla; beat until stiff. Spread frosting over tops and sides of Chocolate Mousse Cake. Refrigerate several hours or overnight. May be frozen.

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