

ENTRÉE

2nd Place

CHICKEN DUTCHILADAS

3 cups boiled shredded chicken
1 large can green enchilada sauce
12 corn tortillas
vegetable oil
1 pint sour cream
1 package dry, ranch dressing mix
3 cups Jack and/or cheddar cheese,
shredded
½ cup black olives, sliced
aluminum foil

① While the coals heat up, lightly fry both sides of 12 corn tortillas in oil till slightly crispy (this will help them hold up during cooking). Layer tortillas between paper towels to drain off as much oil as possible, and set aside.

② Combine shredded chicken, a third of the green sauce, sour cream, ranch-dressing mix, olives, and a third of the shredded cheese. Set mixture aside.

③ Line the Dutch oven with aluminum foil to make it easier to clean. Wet bottom of oven with some of the leftover green sauce and layer three tortillas, shredded-chicken mixture, some cheese, and more green sauce.

④ In that order, layer a couple of more times and top with the last of the tortillas, cheese, and green sauce. Cover and cook 30 minutes at 350 degrees until layers are heated through and cheese is melted.

⑤ Based on oven size; adjust the amount of briquettes on top and bottom—perhaps 4-6 for the bottom and 4 on top.

Serves: 8-10.