



**MAY 24, 2003**

**FIRST D.O.G.**

**(Dutch Oven Gathering)**

**PLACE: Ellicott Creek Park, Tonawanda, NY**

**RECIPE NAME: CHICKEN ENCHILADAS**

**RECIPE PRESENTED BY: Esther Horton**

**RECIPE INGREDIENT LIST:**

**¾ lb Chicken Breast**

**3 Tbsp Oil**

**1-2 small Onions**

**Garlic (to taste preference)**

**1 Tbsp Sugar**

**1 small can Green Chilies**

**1 large can Tomato puree**

**Soft flour Tortilla shells**

**TOPPING:**

**2 cups Cream**

**5 Chicken bullion cubes**

**2 cups grated cheddar cheese**

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**RECIPE DIRECTIONS:**

**Brown cubed Chicken in DO and add all ingredients except items for topping. Bring To a boil and scoop into tortilla shells and roll up and insert them on bottom of DO. Bring cream and bullion cubes to a boil and pour over the tortilla shells and sprinkle Cheddar cheese over the top.**

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**COOKING DIRECTIONS:**

**Bake for 45 minutes at 350 degrees**