

COWBOY CHEF'S TABLE MENU

CHEF DUSTIN WOODS, BANQUET CHEF AT BIG CEDAR LODGE

FRIED CHORIZO STUFFED CHICKEN BREAST

with roasted fingerling potatoes, ancho honey spiced butternut squash & charred brussel sprouts

Chorizo Stuffing

- 6.5 oz fresh made chorizo sausage
- .5 oz roasted & diced poblano peppers
- .5 oz diced spanish onions
- .3 oz panko bread crumbs
- 2.4 oz shredded chihuahua cheese

- *In a large saute pan, cook the chorizo*
- *When the chorizo is nearly done add poblanos & onions*
- *finish cooking chorizo*
- *When finished cooking, remove from heat & mix in panko, let cool*
- *After cooling, add the chihuahua cheese*
- *Wrap, label, date & refrigerate.*

Note: Produces 5 stuffed Chicken Breast

Roasted Tomatillo Salsa

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|---------|-----------------------|--------|---------------------------|
| 2.5 lbs | fresh tomatillo | 1.5 oz | small diced spanish onion |
| .75 oz | fresh serrano peppers | .25 oz | lime juice |
| .75 oz | roasted garlic | | salt & pepper to taste |
| .25 oz | minced cilantro | | |

- *Remove husks and wash tomatillos*
- *Place on a lined sheet pan*
- *Remove stems from serrano peppers*
- *Place on pan with tomatillos*
- *Roast in a hot oven until both are soft and charred*
- *Remove from oven and place in a food processor roasted garlic, minced cilantro and lime juice*
- *Process to desired consistency*
- *After processing, add diced onions and salt & pepper*
- *Cover and refrigerate*
- *Yield 1 quart*