**COWBOY CHEF’S TABLE MENU**

**CHEF DUSTIN WOODS, BANQUET CHEF AT BIG CEDAR LODGE**

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**FRIED CHORIZO STUFFED CHICKEN BREAST**

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

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**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**

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

- Remove husks and wash tomatoes
- 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