

FIDDLEHEAD CELLARS

FROM THE KITCHEN OF CHEF RICK

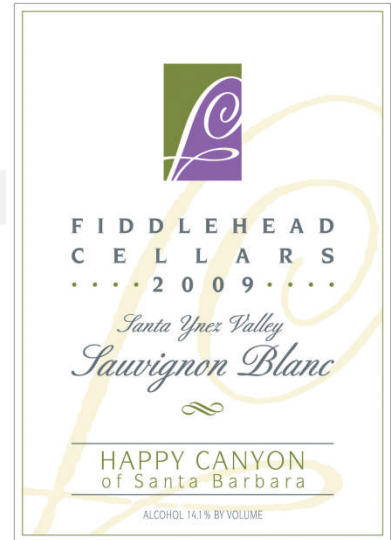
*Executive Chef of Far Western Tavern in Orcutt, CA & prior Owner of Chef Rick's Ultimately Fine Foods
Featured Chef at our 2010 First String Fiddlers Luncheon!*

ROASTED VEGETABLE ENCHILADAS WITH TOMATILLO SALSA

Great with Fiddlehead Cellars 2009 "Happy Canyon" Sauvignon Blanc

INGREDIENTS (Serves 4-6)

1 pound tomatillos, husked and rinsed
1 medium yellow onion, sliced ¼ inch thick
3 cloves of garlic, peeled
Fresh hot green chilies to taste (2-3 serranos, 1-2 jalepeños), stemmed
1 ½ tablespoons vegetable oil, plus extra for the vegetables and the tortillas
½ cup Mexican crema or heavy (whipping) cream
8 cups cubed vegetables (about ½ inch cubes are great) – absolutely delicious choices are broccoli, carrots, onion, mushroom, zucchini, butternut squash, chayote, and kohlrabi
Kosher salt
12 corn tortillas
2 cups shredded Monterey Jack cheese
Fresh cilantro sprigs, guacamole, Mexican crema, & queso fresco, for garnish



MAKE THE SAUCE

1. Roast the tomatillos, sliced onion, peeled garlic and chilies on a baking sheet below a hot broiler until the tomatillos are soft and blotchy black on one side. Turn everything over and roast the other side. Remove and reduce the oven to 400 degrees.
2. Scrape the tomatillos mixture into a blender or food processor. Process to a smooth purée. Heat the 1 ½ tablespoons of oil in a 4 quart pot over medium high heat. When the oil is hot enough to make a drop of the purée sizzle, add the purée all at once. Stir until the mixture becomes darker and thicker.
3. Add the broth and the crema, reduce heat and simmer for about 10 minutes or until the sauce is of the consistency of a light cream soup. Season with salt to taste.

ROAST THE VEGETABLES

Spread the cubed vegetables on a baking sheet. Drizzle with oil, sprinkle with salt and stir to coat evenly. Roast, stirring frequently, until the carrots are "crunchy-tender".

FINISH THE ENCHILADAS

1. Lightly brush or spray both sides of each tortilla with oil. Microwave for 1 minute to warm and soften.
2. Smear about 1 cup of the sauce over the bottom of a 13x9-inch baking dish.
3. Working quickly so the tortillas stay pliable, roll a portion of the vegetables into each tortilla, then line them all up in the baking dish. Douse evenly with the remaining sauce, and then sprinkle with the cheese. Bake until the enchiladas are heated through and the cheese is melted, about 10 minutes. Garnish with cilantro, guacamole, crema, and queso fresco, if desired.

Bon Appétit!