



Mexican Dinner Night: Enchiladas Suizas
with Chef Bridget Charters

Blood Orange and Butter Lettuce Salad
Enchiladas Suizas
Cornmeal Poundcake

Equipment:

- Paring knife
- Chef knife
- Cutting board
- Flat salad bowl or platter for salad
- Tongs
- Large metal spoon
- Sauce pot
- Blender
- 12" sauté pan
- Cheese grater
- Small sheet pan for holding items warm
- 9x13 baking dish
- 2 metal mixing bowls
- Measuring cups and spoons
- Whisk

Ingredients:

- 1 head butter lettuce
- 3 blood oranges
- 1 Meyer lemon
- 2 tablespoons champagne vinegar
- ½ teaspoon dijon mustard
- 1 tablespoon honey
- ½ cup canola oil
- 1 medium avocado
- ½ cup toasted slivered almonds
- 12 tomatillos
- 1 head garlic
- 1 white onion
- 1 to 2 serrano chilies
- 1 bunch cilantro
- 1 tablespoon canola or safflower oil
- 1 cup chicken broth or vegetable broth, homemade or store bought
- 1 cup Mexican crème, or heavy cream
- 12 corn tortillas 8"
- 2 cups shredded cooked chicken, or use rotisserie chicken
- 1 cup grated Monterey Jack, Mexican Chihuahua, or white cheddar cheese

- 2 cups all-purpose flour
- $\frac{3}{4}$ cup yellow cornmeal
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{3}$ cup buttermilk
- 5 large eggs
- 1 tablespoon almond extract
- 1 lemon
- 2 sticks butter
- 1 cup sugar
- 1 orange