

Chef Mike Brown's

COUCHOS



Ingredients:

For chips:

Los Maizales Tortillas
Salt

For refried beans:

2 quarts of dry pinto beans
1 pint bacon fat
½ cup garlic, minced
½ cup jalapeno, minced

For chicken:

1 grocery store rotisserie chicken
1 cup dried cherries or Craisins
1 quart of chicken stock
¼ tsp. vanilla
½ tsp. cumin
½ tsp. black pepper
Salt to taste

For nacho cheese:

Pint of cream
½ stick of butter
½ cup sharp cheddar cheese
½ cup brie cheese
1 Kraft single
salt to taste

For crema:

Juice of ½ lime
1 cup sour cream
½ tsp. salt
½ tsp. sugar
1 tsp. Tapatio hot sauce

For toppings:

Oregano
Green onions, sliced
Hand-shredded sharp cheddar cheese
Jalapeno-stuffed green olives, sliced

Directions:

For the chips:

Take local brand Los Maizales Tortillas and cut them into your desired shapes and fry. Sprinkle with salt after frying.

For the refried beans:

Soak pinto beans in water overnight. Then, drain beans and place in a large pot. Pour water in pot until it sits two inches above the beans. Add a carrot, whole onion, and two stalks of celery to the water. Bring to a simmer and cook 2 and ½ hours, or until soft. Put the pint of bacon fat in a separate pan, and add minced garlic and minced jalapeno. Cook over low heat until softened. Add cooked beans to the pan and mash with a potato masher until combined.

For the chicken:

In a large pot, combine chicken stock with vanilla, cumin, black pepper, and salt. Add cherries or raisins. Reduce by half over medium heat, stirring constantly. Blend in blender until thickened. Toss with shredded rotisserie chicken and mix.

For the nacho cheese sauce:

Add cream and butter to a sauce pan. Bring to a simmer while whisking. Pour into blender. Add equal parts sharp cheddar and brie cheese to the mixture, and the Kraft single, until you have a nacho cheese consistency. Add more of equal parts cheddar and brie to thicken. Add salt to taste.

For the crema:

Add lime juice, salt, sugar, and Tapatio hot sauce to sour cream, and mix well.

To assemble dish:

Lay a half inch layer of beans down on the plate. Add a handful of shredded chicken and shredded sharp cheddar. Stick tortilla chips into beans, layering with more chicken and cheese. Place dish in toaster or oven until cheese is melted. Add nacho cheese, crema, and more shredded cheese to the dish. Finish with oregano, green onions, and jalapeno-stuffed olives. Serve with lime wedges.