

Chez Jose Lime Chicken Enchiladas

Amount	Measure	Ingredient - Preparation Method
4	pounds	chicken - cut into pieces
1	cup	onion - diced
1/3	cup	white wine
2/3	cup	chicken broth
2 1/2	tablespoons	garlic - chopped
2	teaspoons	white pepper
2	teaspoons	mexican oregano
2 1/2	teaspoons	kosher salt
2 1/2		limes
16	ounces	sour cream
1/2	cup	half and half
1	tablespoon	chile powder
1		grated peel of lime
		vegetable oil
8		corn tortilla
1	cup	cheddar cheese - shredded

In a medium stockpot, combine chicken, onion, wine, broth, garlic, white pepper, oregano, 2 tspns kosher salt, juice of 1.5 limes and enough water to cover the chicken. Bring to a boil, reduce heat and simmer until the chicken is tender and comes off the bone easily, about 45 minutes.

Cool chicken 15 minutes and remove from broth. Remove skin and bone from chicken and dice chicken into 1/2 inch pieces.

In a medium bowl, stir together sour cream, half and half, remaining 1/2 tspn salt, chile powder, the remaining juice of 1 lime and the grated lime peel.

Preheat oven to 400. Lightly grease a 9x13 baking pan.

Quickly fry the tortillas to soften.

Fill each tortilla with 1/2 cup chicken. Roll tortilla into an enchilada and place in pan. Top with lime/sour cream sauce and sprinkle with cheese. Bake for 20-25 minutes.

Yield: "8"