

Bayou Chicken Sauce

INGREDIENTS

2 cups fresh green pepper, diced 3/8"
2 cups onion, diced 3/8"
2 cups carrots, sliced 1/4"
2 cups celery, sliced 1/4"
2 tablespoons jalapeno peppers, minced, drained and sliced
2 each whole bay leaves
1 1/2 teaspoon cayenne pepper
3/4 teaspoon white pepper
3/4 teaspoon black pepper
2 teaspoon chopped garlic
1 quart chicken stock
1 cup vegetable oil
1/3 cup all-purpose flour
1 1/4 cups heavy cream
1 cup sour cream
1 1/2 cups Jack cheese, shredded
1 1/2 cups Colby cheese, shredded

- Prep vegetables and jalapenos as outlined above. Measure amounts needed and combine. Set aside.
- Measure and combine the bay leaves, three peppers and garlic. Set aside.
- Combine all the heavy cream and the sour cream. Set aside. Do not mix with other ingredients.
- Measure and combine the cheeses and set aside.
- Heat the oil, over high heat, in a 10 quart saucepan until hot. (oil cracks when a drop of water is added to test heat)
- Once the oil is hot, add the vegetables and jalapenos; cook over high heat for 5 minutes or until vegetables start to turn limp, stirring occasionally to prevent scorching.
- Evenly sprinkle the seasonings over the vegetables, stir well. Cook over high heat for 2 minutes to develop the flavor of the spices, stirring occasionally to prevent scorching.
- Evenly sprinkle the flour over the seasoned vegetables, stirring constantly with a wire whisk. Continue to cook, stirring constantly for 30 seconds. Do not scorch the spices.
- Stir the chicken stock well, then gradually pour in half the stock into the vegetables, stirring well with a wire whisk until the flour and spices come off the bottom of the pan.
- Stir the remaining chicken stock, then add to Bayou Sauce stirring constantly. Heat to a boil.
- When the sauce boils, add the cream mixture; stirring constantly.
- Bring the sauce to a boil; stirring constantly until all lumps have dissolved.
- Remove sauce from heat. (DO NOT let sauce simmer, or the cream will curdle.)
- Remove bay leaves
- Add the Jack cheese and the Colby cheese to the sauce; stir until cheese has melted and the sauce is smooth.