

Saint Sara's Chicken Enchilada Casserole

*from **In Our Grandmothers' Kitchens***

Ingredients:

1 2-to-3 pound chicken
vegetables as needed for making broth
salt and pepper to taste
1 medium onion, chopped
2 to 3 tablespoons butter
1 can (about 10 ounces) cream of chicken soup
1 can (about 10 ounces) cream of mushroom soup
1 small (4 ounces) can green chiles, chopped
about 8 corn tortillas, ripped into pieces (about 3 to 4 per tortilla)
1 pound store (Cheddar or similar) cheese, grated

Instructions:

First, cook the chicken. Bring it to a boil in a pan of water with vegetables appropriate for making a rich broth (onion, garlic, celery, perhaps a carrot or two—and some parsley if you have it in the house), plus salt and pepper; then turn it down and simmer it until it is tender and the broth is flavorful. This will take about 2 hours. Stir occasionally during this process, and don't forget to add more water if you need it.

Drain the chicken, saving the broth, and set it aside to cool briefly. Strain out 1 cup of the broth. The remainder of the broth may be used for cooking or sipping at your leisure. When the chicken is cool enough to handle, strip the meat from the bones and shred it.

When you are ready to proceed with the casserole, preheat the oven to 350 degrees. Brown the onion in the butter. Combine the soups, broth, onion pieces, and green chiles in a saucepan. Add the pieces of chicken and heat well.

In a baking dish, place a layer of broken tortillas, a layer of chicken sauce, and a layer of cheese. Repeat until the casserole is filled. Repeat this layering process. Bake the casserole until it is bubbly around the edges, about 30 minutes.

Serves 10 to 12.