



Chicken Hash with Seared Spinach and Wild Rice

Ingredients:

1 ½ lbs skinless, boneless chicken breasts
salt and freshly ground pepper to taste
3 cups chicken stock
1 stick unsalted butter, softened
½ cup unbleached white flour
¼ cup dry sherry
¼ cup heavy cream
1 ½ lb grated gruyere
½ tsp fresh grated nutmeg

Method:

1. Season the chicken breasts with salt and pepper. Bring the chicken stock to a boil. Add the chicken breasts, and lower the heat to a simmer. Poach the chicken breasts 20 minutes or until fully cooked.
2. Remove the chicken from the poaching liquid and cook completely before cutting into one-inch cubes. Reserve the liquid.
3. Combined the softened butter with the flour, kneading them together into a paste.
4. Return the reserved chicken stock to a boil, and using a wire whisk, add the flour/butter combination in one-tablespoon increments.
5. Cook 5 minutes then add the sherry and cream.
6. Adjust the seasoning with salt and pepper. Whisk in the cheese and nutmeg. Remove from heat once cheese is melted.
7. Fold in diced chicken.
8. OPTIONAL CRUNCHY TOPPING: Top with additional cheese, and brown lightly under broiler.
9. Serve with spinach and wild rice. Many patrons prefer the hash served over white toast (no crust) instead of wild rice.

Seared Spinach

Ingredients:

3 tablespoons olive oil
1 pound fresh spinach leaves, thoroughly washed, stems removed
salt and freshly ground pepper to taste

**Method:**

1. Heat olive oil in a large skillet over medium heat. Add the spinach leaves and sear quickly on one side.
2. Add salt and pepper.
3. Toss/turn with tongs or a spatula to cook the rest of the spinach until just wilted, but still bright green. (5 or 6 minutes)

Wild Rice**Ingredients:**

- 2 cups water
- salt and freshly ground pepper to taste
- 2 bay leaves
- 1 cup wild rice
- 1 tablespoon unsalted butter
- ½ teaspoon cayenne pepper
- ½ teaspoon ground cumin
- ½ teaspoon salt

Method:

Combine water, bay leaves, salt and pepper to taste in a pot with a snug-fitting lid. Bring to a boil. Add the rice, reduce to a simmer and cook for 40-45 minutes.