

Rice & Sour Cream Casserole (Arroz Con Jocoqui)

Serves 6 to 8

My friends think this is one of my very best dishes. Here I have simplified its making, but it tastes every bit as good. I like it for a buffet, as the main hot dish, to serve with ham, roast, pork, broiled chicken or turkey. This may also be made with macaroni or noodles or whole hominy.

Ingredients:

¾ pound Monterey Jack cheese

3 cups cooked rice

3 cups sour cream, salted

Salt & pepper

2 cans peeled green chilies, chopped

½ cup grated Cheddar cheese

Cut Jack cheese in strips. Thoroughly mix sour cream and chilies. Butter a 1½ quart casserole well. Season rice with salt and pepper, if necessary. Layer rice, sour cream mixture, and cheese strips, in that order, until you finish with rice on the top. Bake in 350° oven for about 30 minutes. During the last few minutes of baking, sprinkle grated Cheddar cheese over the rice and allow it to melt before removing casserole from oven.

Originally from Elena's Secrets of Mexican Cooking – Elena Zelayeta – Authentic Mexican cooking based on ingredients from your nearest supermarket