

From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 4 tablespoons butter
- ✓ 1 large onion
- ✓ 1 celery stalk, finely chopped
- ✓ 1 large green pepper, seeded and finely chopped
- ✓ 2 cups diced cooked chicken
- ✓ 1 can diced large tomato
- ✓ 2 dill pickles, minced
- ✓ 8–10 large stuffed green olives, sliced
- ✓ 1 ½ tablespoons garlic, minced
- ✓ 1 tablespoon capers, rinsed
- ✓ 1/3 cup golden raisins
- ✓ 1 tablespoon prepared mustard
- ✓ ½ cup ketchup
- ✓ ½ teaspoon Worcestershire sauce
- ✓ 1 cup chopped cashews
- ✓ 1 teaspoon fresh thyme, minced
- ✓ 1 lb. Gouda cheese, sliced

Keshi Yena (serves 4)

We have a lovely getaway spot on Aruba that we love, and the food there is spectacular. One of the appetizers is a dish called *Keshi Yena* – it's essentially a Dutch-Aruban chicken stew. The ingredients seem incongruous, but trust me, the flavors balance out and it's delectable, sweet and savory and perfect for a party.

Directions

1. Melt the butter over medium heat. Add the onions and sauté until they turn a golden-brown color. Deglaze with white wine if desired...
2. Add the celery and green pepper, and cook until softened.
3. Stir in the rest of the ingredients, except for the cheese.
4. Butter a baking pan and line it with slices of Gouda. Then pour the chicken mixture on top, and top with the rest of the cheese slices.
5. Bake at 350 degrees for about 30 minutes, then put it under your broiler for a few minutes, just long enough to start browning the cheese.

As seen in J.T. Ellison's newsletter.

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