

Jim Houser

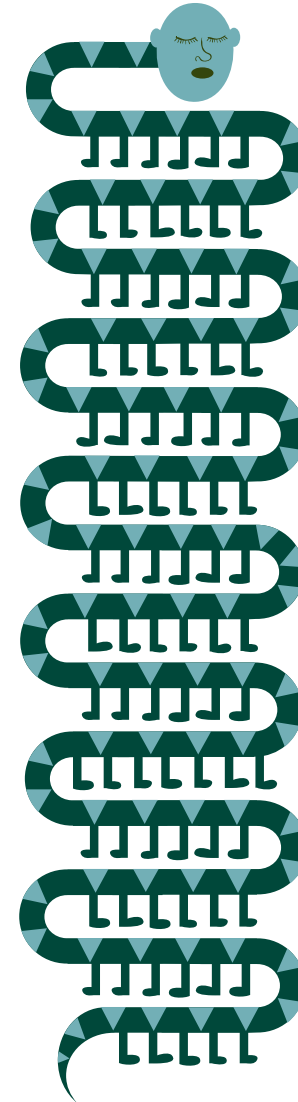


R. Rock Enterprises is a multi-platform, boutique media agency with deep roots in cutting-edge culture. We offer a unique mix of services, specializing in consultation, print, design and marketing. We are a one-stop shop for your branding needs.

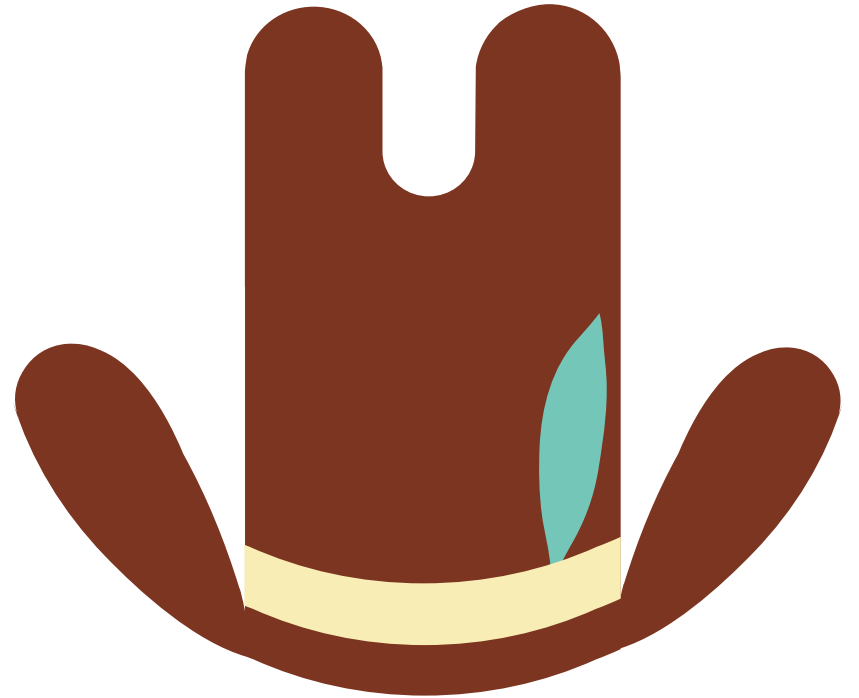
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1/2 CUP BREAD CRUMBS. 3 1/2 CUPS HOMemade Chicken
K. FRESH Chives, finely Chopped, for Garnish
TO 350° TEAR BREAD INTO HALF INCH
(1 CUP) TRANSFER TO A MEDIUM BOWL
WITH SALT & PEPPER; TOSS. TRAN
FER TO A BAKING DISH; TOAST BREAD IN OVEN
AT 350°, ABOUT 13 MINUTES. LET COOL @ M
EANWHILE SAUCEPAN OVER MEDIUM HEAT
ADD 1 SH. & POTATO; COOK STIRRI
NG UNTIL POTATOES BEGIN TO SOFTEN, ABOUT
15 MINUTES. ADD CHICKEN STOCK. BRING TO A BOIL
AND STIRRING OCCASIONALLY, U
NTIL POTATOES ARE TENDER, ABOUT
25 MINUTES. (3) LET COOL SLIC
E POTATOES INTO A BLENDER (WORK IN BO
LTS) ADD CHICKEN STOCK TO BLENDING BLENDER MORE THAN HA
LF. POUR THROUGH A FINE SI
EVE INTO A SAUCEPAN (4) PLACE PA
N ON HIGH HEAT. STIR IN BREAD CRUMBS
& CHIVES. SERVE WITH CHICKEN

