

CHEESE ENCHILADAS

Sally Ross 1996

Enchilada gravy (recipe follows)
Corn tortillas (about 20)
Cheese, grated
Chopped onions

Fry tortillas in hot grease about 2 or 3 seconds. Dip into enchilada gravy for about a minute or two. Take out and fill with grated cheese (I use sharp Cheddar) and cut-up onions. Roll and put in an oven-proof dish, folded side down. Top with grated cheese and onions. Put in hot oven just long enough to melt cheese.

ENCHILADA GRAVY

1/4 cup chili powder
1/2 tsp garlic powder
1 1/2 tsp comino powder (cumin)
3 Tbs flour
salt and pepper to taste
3 1/2 cups chicken broth

Mix chili powder, garlic, comino, flour, salt and pepper; add just enough water to make a paste. Slowly add chicken broth, stirring fast, until all lumps are gone. Cook until thick (this will take some time....be patient!). Taste and adjust salt and pepper. Makes enough for 20 enchiladas.

NOTE: We usually prepare the gravy for 20 enchiladas, but freeze half of it for later use.