

## Sauce/Enchilada

- A: 2T shortening  
2T flour  
3c garlic, minced
- B: 2C bouillon (vegetable, chicken, or beef)
- C: 1/4C ground red chili (cut with Paprika as desired)  
3/4t salt  
3c garlic, minced  
1t Mexican oregano, ground  
2t cumin, ground

1. Melt (A) over low heat in a saucepan, stir until well blended and slightly golden. Reduce to medium-low heat.
2. Stir in (B), blending well.
3. Add (C), cook over low heat while stirring for 10 minutes.

Servings: 8

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*From the kitchen of David and Jennifer Deaven*