

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.

§Id: enchilada,v 1.3 2009/06/08 00:46:29 deaven Exp §

