

Angelisa's Family Cheese & Onion Enchiladas with Red Chile Sauce Recipe

Ingredients:

- 12 corn tortillas
- 1 C peanut oil & Safflower oil
- 1/2 medium sized yellow onion (minced)
- 8oz. pepper jack cheese (grated)
- 8oz cheddar cheese (grated)
- 1/2 C Chimayo Chile powder (or chile powder)
- 1/4 C flour
- 2 tbsp. garlic olive oil (or regular olive oil)
- 1 C stock (I prefer jus from overnight cooked chuck roast in slow cooker, but any beef stock will do)
- 4 Garlic cloves (I love garlicky flavor and usually add 6 cloves)
- 4-6 C water
- 1 tsp cumin
- salt
- pepper

Instructions.

1. Heat a cast iron pan over medium high heat. Add oil. Cast iron is ideal for frying tortillas. We have some pans that are legendary as the seasoned effect really adds to your family flavor.
2. Flash Fry Tortillas: This method of flash frying makes them soft and flavored for rolling cheese & onion mixture into easily.
3. Cook one tortilla in the oil at a time. Once it bubbles up, gently flip it with tongs and cook on the other side. You want together slightly crisp but moldable for rolling into enchiladas. Repeat until all tortillas are cooked. Cover with damp towel until you are ready to assemble.

4. Meanwhile, make your red chile sauce. On low-medium heat whisk together dry chile powder and flour until aroma is fragrant. The key here is to whisk continually until liquid is added. Roughly 5-7 min, be careful not to overcook or burn (as my Grandma Lila used to say) Then add your (garlic) olive oil whisking and texture fluffs cooking another 2 min. on medium low heat and whisking. Then add water and ~~add~~ one cup at a time continually mixing from clumping into smooth. Let sauce come to a simmer and continue to add liquid as sauce thickens to your preference. I then take my garlic cloves & smash them with a knife & add whole into sauce for best flavor.

5. Add cumin, salt & pepper and you can let it continue to simmer on low while preparing the enchiladas.

Note: Our family prefers a thicker texture so make consistency to your family liking. Thicker can be better for smothering enchiladas and better texture when cooked.

6. In a medium bowl mix onion, cheese, 1/2 tsp cumin. Scoop 3/4 C of red chile sauce on top (make sure sauce is cooled to not over melt the cheese. Mix together for enchilada filling.

7. Preheat oven to 350 degrees
8. In a square glass or ceramic 13x9 dish layer with red chile sauce. This keeps from corn tortillas sticking to the pan.
9. Roll cheese and onion mixture into each tortilla and place in pan.
10. Smother red chile sauce over enchiladas and top with extra grated cheese.
11. Place into oven and bake for 20-25 min.
12. Let enchiladas rest out of oven for about 5-10 min to cool. Then I plate these individually in a shallow bowl. Top with chopped cilantro, dollop of sour cream, avocado slices on the side and a little more red sauce.

Serving Suggestions: avocado slices, guacamole, julienned green cabbage, sour cream topping, cilantro chopped and cold beer.

Note: Red chile gets spicier with time. I must admit that enchiladas are incredible for "leftovers" as the flavor really builds, but so does the spice so beware! Great to add to a weekend brunch with eggs, papas and avocado slices!

Enjoy
Angelica Murray



