

# Red Beef Enchiladas

## with Extra Cheese

Aunt Alisa introduced these to the family, and we're so thankful. It has a traditional and deep flavor that makes you go, "Mmm." In fact, there's been a delay in posting, because when Aunt Alisa brings them to family functions, they're eaten before we can get a picture.

### Ingredients

#### Filling

- 1 pound ground beef
- 1 tablespoon chili powder
- ½ teaspoon salt
- ¾ teaspoon cumin
- ½ teaspoon oregano
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ cup tomato sauce

#### Enchilada Sauce

- ¼ cup canola oil
- ¼ cup flour
- ½ teaspoon black pepper
- ½ teaspoon salt
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 2 teaspoons cumin
- ½ teaspoon oregano
- 1 tablespoon chili powder
- 2 cups beef broth
- 1 tablespoon tomato paste

#### Assembly

- ¼ cup canola oil
- 12-15 white corn tortillas
- 1 cup Monterey Jack cheese, shredded



### Instructions

#### Filling

- ❖ Brown the beef and drain the grease.
- ❖ Add the seasonings and stir to combine.
- ❖ Stir in tomato sauce.

#### Enchilada Sauce

- ❖ Make a roux by heating your oil then slowly whisking in the flour. Let it cook for 1-2 minutes.
- ❖ Add the seasonings and stir forming a thick paste.
- ❖ Stir in the broth and tomato paste until smooth. Continue heating just below simmer until slightly thickened.

#### Assembly

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Spread enchilada sauce just enough to cover the bottom of a glass 9x13 baking dish. Set aside.
- ❖ Heat oil until oil is hot enough to bubble up when tortilla is dipped in. Then gently lay tortilla into the oil using tongs. After 10-15 seconds, flip the tortilla. (Tortillas will still be flexible, not browned and crispy.)
- ❖ Fill each tortilla with a spoonful of beef and a sprinkle of cheese.
- ❖ After filling, roll the tortilla and place in the baking dish seam side down.
- ❖ When the pan is full, cover the top of the enchiladas with remaining enchilada sauce, then sprinkle with remaining cheese.
- ❖ Bake for 10 minutes or until the cheese is melted.



"O taste and see that the LORD is good:  
blessed is the man that trusteth in him."  
Psalm 34:8