



fusion

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Enchilada Sauce

Yield 2 Cups

This easy to make enchilada sauce combines the sweetness of tomato sauce with the earthy flavor and heat of dried New Mexico chiles. The chiles have medium heat, but if prove too hot can be tamed with additional chicken stock or tomato sauce. This vibrant red sauce goes great with chicken or cheese enchiladas. It can also be used in Chile Colorado recipes.

2 ½ - 3 oz dried New Mexico chiles
1 tablespoon cooking oil
½ medium white onion, diced
2 cloves garlic, chopped
½C tomato sauce
1 ¾C chicken stock
Salt to taste

Remove stems, veins, and seeds from chiles. Tear the chiles into 1-2" pieces and place in a bowl and cover with boiling water. Gloves are recommended when handling chiles. While the chiles rehydrate, heat the oil in a pan and sweat the onions over medium heat until translucent. Add the garlic and cook for 1-2 minutes. Next, add the tomato sauce and chicken stock, bring to a simmer, and cook for ten minutes. Drain the chiles and add to the pan and continue to simmer for five more minutes. Some recipes call for adding the liquid from the chiles, however, it can be bitter so it is omitted in this recipe.

Remove the pan from the stove and allow the sauce to cool slightly. When cooled, puree the sauce in a blender and pass through a strainer or food mill. This removes the bitter skin of the chile. Add salt to taste and use in your favorite enchilada recipe. The sauce will keep in the refrigerator 5-7 days or freeze up to thirty days.

Recipe by David Musial



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