



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

MAIN DISHES | **Grandma's Beef Enchiladas with Red Chili Sauce**

This dish was always a favorite and Grandma would make at least two pans, giving the extras to family.

Filing:

- 1 pound ground beef
- 2 large onions, coarsely chopped
- 1 4oz can Ortega Green Chiles (seeded and chopped)
- 1 large clove garlic, crushed
- 1 15oz can tomato sauce with tidbits
- 2 8oz cans tomato sauce
- 1 t salt and $\frac{1}{4}$ t pepper
- 1 large green pepper, cut in $\frac{1}{2}$ inch pieces

In large skillet, sauté onions in 3 or 4 T salad oil until soft (not brown)

Add meat and cook until meat loses red color

Add all other ingredients and simmer 45 minutes, stirring often

Heat $\frac{3}{4}$ inch oil in an 8 inch skillet, get very hot

Fry 1 dozen corn tortillas one at a time, 8 to 10 seconds each side (Don't over fry)

Drain tortillas on paper towels

In 8 inch skillet, heat $\frac{1}{2}$ inch milk, dip fried tortillas one at a time to soften, 2 or 3 seconds

When soft, place on board

Place $1\frac{1}{2}$ or 2 T filling on tortillas, fold nearest edge over filling, bring under filling and roll over

Place tortillas in well buttered shallow baking pan, seam down

Pour Red Chili Sauce over tortillas and top with about $2\frac{1}{2}$ cups grated cheddar cheese

Bake in 350° oven until cheese melts and sauce bubbles, about 20 to 30 minutes

Red Chili Sauce

- 3 T salad oil
- 3 or 4 T chili powder
- $2\frac{1}{2}$ T flour
- $\frac{3}{4}$ t salt
- $\frac{1}{2}$ t each
 - garlic salt
 - oregano
 - cumin powder

In 1 quart saucepan heat oil

Add chili powder, oregano, cumin, garlic salt and flour

Stir well

Gradually, add 2 cups water, stirring constantly until boiling

Reduce heat

Simmer 10 to 15 minutes

Remove and cover to keep warm until ready to use

Recipes managed by Papillon at papillon.site/household-recipes