

Dinah's Kitchen

Enchiladas

Sauce: Makes about 4 cups

¼ cup oil

½ cup chopped onion

1 ½ stalks celery, chopped

3 cloves garlic, minced

1/8 cup flour

½ teaspoon salt

½ teaspoon pepper

1/8-1/4 cup chili powder

½ teaspoon dried oregano

½ - 1 teaspoon cumin

1/8 teaspoon chipotle chile

2 ½ cups chicken stock

2 cups peeled and chopped fresh tomatoes (or Pomi chopped container)

Heat oil in skillet over medium heat. Add onion and celery; cook until onion is transparent. Add chili powder, cumin and flour and cook gently.

Add garlic, salt, pepper, oregano, cumin, chicken stock, and tomatoes.

Cook over medium heat. Let simmer, stirring regularly!, for 1 hour. Blend until desired thickness.

Filling - Combine:

1/2 pound grated jack cheese

¼ pound grated cheddar cheese

1 pound chicken - cooked and shredded

3 scallions chopped

12 corn tortillas, Oil

½ cup jack cheese - shredded

Heat oil in skillet. Soften tortillas, one at a time in hot oil for a few seconds on each side. Drain on paper towels.

Place 1/3 cup filling in each tortilla roll, place seam side down in casserole. Cover with sauce and then top with 1 cup jack cheese.

Bake 375* 20 minutes.

Optional: Garnish with Sour Cream and Guacamole.

For reference: I tweaked:

<http://www.food.com/recipe/homemade-enchilada-sauce-222519>