



CHEESE ENCHILADAS

INGREDIENTS:

- ½ cup Canola Oil
- ½ Onion, fine diced (optional)
- ½ cup All-Purpose Flour
- 1 teaspoon Black Pepper
- ½ teaspoon Salt
- 4 teaspoons Ground Cumin
- 3 Tablespoons Chili Powder
- 2 teaspoon Dried Oregano
- ½ teaspoon Cayenne
- 4 cups Beef Stock
- 12-16 Corn Tortillas
- 3 cups Cheddar Cheese, grated

PREPARATION INSTRUCTIONS:

1. Preheat the oven to 400°F.
2. If using onion, add diced onions to a large skillet with a drizzle of oil over medium high heat. Sauté until just soft, about 2-3 minutes. Remove from heat. Set aside.
3. In a large skillet, whisk together canola oil and flour over medium heat. Keep whisking until the mixture turns a light, tan color, about 2-3 minutes.
4. Whisk in all the spices and cook for another minute.
5. Start whisking in beef stock in a thin stream, stirring until smooth.
6. Once stock is whisked in, bring chili gravy to a simmer and cook until it thickens slightly, about 2-3 minutes, whisking occasionally.
7. Heat tortillas wrapped in paper towel, in the microwave for 20-30 seconds.
8. Once all tortillas are warmed and flexible, fill each with a teaspoon of onions (if using) and a pinch of cheese. Roll it tightly.
9. Lightly oil a 9×13 inch baking dish and pour in ¼ cup of the chili gravy. Then add rolled enchiladas to the baking dish.
10. Once all are rolled and in the pan, pour the chili gravy over the top.
11. Cover enchiladas with remaining cheese.
12. Bake for 10-15 minutes and then let cool briefly before serving.