

INGREDIENTS:

- * 1/4 cup vegetable oil
- * 1/4 cup all-purpose flour
- * 1 (28-ounce) can crushed tomatoes
- * 2 tablespoons plus 2 teaspoons chili powder
- * 1 1/2 teaspoons dried oregano
- * 1 teaspoon cumin
- * 1 teaspoon garlic powder
- * 1 teaspoon onion powder
- * 1 tablespoon brown sugar, packed
- * Kosher salt and freshly ground black pepper, to taste

DIRECTIONS:

1. Heat vegetable oil in a saucepan over medium high heat. Whisk in flour until well combined, about 1 minute.
2. Stir in tomatoes, chili powder, oregano, cumin, garlic powder, onion powder, brown sugar and 1 cup water; season with salt and pepper, to taste. Bring to a boil; reduce heat and simmer until slightly thickened, about 10 minutes.
3. Store in an airtight container in the refrigerator for up to two weeks.

From:

<https://wiki.packden.us/> - **packden.us**

Permanent link:

https://wiki.packden.us/doku.php?id=recipes:enchilada_sauce&rev=1663775170

Last update: **2022/09/21 10:46**

