

## 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.

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