



Homemade Enchilada Sauce



Ingredients:

- ¼ cup vegetable oil
- 2 TBLS all-purpose flour
- 1 (8 ounce) can tomato sauce
- 1 cup water
- 1 tsp cumin
- 2 TBLS chili powder
- 2 cloves chopped garlic
- 2 tsp chopped dried onions
- Tabasco to taste
- Salt to taste

Method:

1. Heat oil in a skillet over medium heat. Stir flour and chili powder into the oil.
2. Cook and stir until smooth.
3. Gradually stir tomato sauce, water, cumin, garlic, onion into the flour mixture, respectively.
4. Reduce heat to low and cook until thickened, about 10 minutes.
5. The sauce needs to be whisked after every addition and while it is cooking.