

Homemade Enchilada Sauce

A smooth, red enchilada sauce that's easy to make and so delicious!

Yield:

5 cups

Ingredients:

3 cups chicken broth, vegetable broth, or even just water

1 can (14.5 ounces) diced tomatoes*

2 tablespoons olive oil

1 large clove garlic, minced

1/2 teaspoon dried oregano

1/2 teaspoon ground cumin

1/3 cup chili powder

1 teaspoon salt

1/2 cup all-purpose flour

Optional: Cayenne pepper added (to taste) at the end, if you like hot enchilada sauce

Instructions:

1.

Place all ingredients into blender** and blend on high until smooth.

Pour into a 3- or 4-quart sauce pan. Or, place ingredients into a

4-quart sauce pan (no heat) and blend with an immersion blender (stick blender) until smooth.

2. Heat mixture in sauce pan over medium heat, whisking frequently,

until mixture thickens and boils. Let boil for 30 seconds, then remove

from heat. Cool. Taste, and whisk in some cayenne pepper if you want a

hotter sauce.

Use in any recipe calling for enchilada sauce.



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This recipe is from Tammy's Recipes.