

## Tex-Mex Enchiladas

Adapted from [Joe Gracey's Tex-Mex Enchiladas](#), via *The Unorthodox Epicure*

2 cups homemade chicken broth, or water  
3 large dried ancho chiles  
1 tablespoon vegetable oil  
1 medium onion, chopped (reserve 1/2 cup)  
2 cloves garlic, minced  
2 teaspoons cumin  
1 tablespoon dried oregano  
Ground black pepper, and salt, to taste  
1 tablespoon honey, if needed  
2 tablespoons flour  
2 tablespoons vegetable oil  
12 corn tortillas  
3 cups grated Monterrey Jack cheese  
3 cups shredded cooked meat, heated through (can be beef, chicken, pork, whatever you have!)  
Chopped cilantro, for garnish  
Sour cream, for topping

Tear the tops off the ancho chiles and remove as many seeds as possible. Place the chiles in a sauce pan of simmering chicken broth until rehydrated and soft, about 10 minutes. Meanwhile, sauté the onion in a large skillet with a tablespoon of oil until softened. Add the garlic in the last couple minutes.

Remove the chiles when softened, reserving the liquid. Add them to a food processor or blender along with the cooked onions and garlic and blend to a purée.

In the same skillet, stir in 2 tablespoons of oil and 2 tablespoons flour and cook until starting to turn golden brown. Pour the chile purée into the skillet, along with the reserved chile liquid. Stir in the cumin, oregano, and salt and pepper. Sometimes the ancho chiles can be bitter (haven't figured out why yet) so add a tablespoon of honey and a bit more salt to mellow it out, if needed. Bring to a simmer and then cook on low for about 30 minutes. Add additional water if it gets too thick.

When ready to assemble: Preheat oven to 400 degrees. Using tongs, dip a tortilla into the enchilada sauce on both sides, then place on a plate. Top with 2 tablespoons cheese and 2 tablespoons of meat, roll up and place seam side down in a greased baking dish. Repeat until baking dish is full. Pour the remaining sauce over the enchiladas and top with the remaining grated cheese along with the reserved onion. Heat in the oven for 10 minutes until cheese is melted and dish is bubbling. Remove and top with cilantro and offer sour cream on top, if you want. Serve with pinto beans and Mexican rice.