

Enchilada Sauce

1/4 CUP COOKING OIL
2 TBSP. FLOUR
1/4 CUP CHILI POWDER
LARGE GARLIC CLOVE
(DICED OR PRESSED)
1 TBSP. DICED ONION
8 OZ. CAN TOMATO
SAUCE
1 1/2 CUP WATER
1/2 TSP. GROUND CUMIN
1 TSP SALT
1/2 CUP KETCHUP



Add oil to hot skillet. Add flour and whisk well. Add chili powder, garlic, onion, tomato sauce and whisk well. Add water, cumin, salt, and ketchup and whisk well. Turn down to simmer and simmer for 10 minutes. Cool down and pour in jar for refrigerator storage. Store up to 3-4 weeks.

“This is better than what you get in a restaurant...Chris”