

Sonoran Style Enchiladas

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		sauce
20		chilitepins - crushed
15		dried red new mexican chiles - stemmed and seeded
1	teaspoon	salt
3	cloves	garlic
1	teaspoon	vegetable oil
1	teaspoon	flour
		tortillas
2	cups	masa harina
1		egg
1	teaspoon	baking powder
1	teaspoon	salt
		vege oil
		garnish
2	cups	queso blanco or monterey jack - grated
		shredded lettuce minced green onions

Combine chiles, salt, and enough water to cover in a saucepan. Boil for 10-15 minutes, or until the chiles are quite soft. Allow the chiles to cool, and puree them in a blender along with the garlic. Strain the mixture, mash the pulp through a strainer, and discard the skins. Heat the oil in a saucepan, add the flour and brown, taking care to not burn. Add the chile puree and boil for 5-10 minutes, until thickened slightly. Set aside and keep warm.

Mix the masa, egg, baking powder, and salt together in a bowl, adding enough water to make a dough. Using a tortilla press, make the tortillas. Deep fry each one until it puffs up and turns slightly brown. Drain on paper towels and keep warm.

Place a tortilla on each plate, top with sauce and garnish.