

Stacked Blue Corn and Red Chile Enchiladas

Servings : 1

Amount	Measure	Ingredient - Preparation Method
		vegetable oil for pan frying
3		blue corn tortillas
2	teaspoons	onion - minced
3/4	cup	Chimayo Red Chile Sauce
4	ounces	mild cheddar cheese - grated

Heat the broiler.

Heat 1/2 to 1 inch of oil in a small skillet until oil ripples. With tongs, dunk a tortilla in the oil long enough for it to go limp, a matter of seconds. Repeat with remaining tortillas and drain them.

On a heat proof plate, layer the first tortilla half of the onion, and 1/3 of the sauce and cheese. Repeat. Top with 3rd tortilla, then add reminaing sauce and cheese.

Broil until cheese melts. Serve hot.

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Chimayo Red Chile Sauce

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	vegetable oil
1	medium	onion - minced
3		garlic clove - minced
3/4	cup	Chimayo Red Chile Powder
4	cups	water or beef stock
1	teaspoon	mexican oregano
1	teaspoon	salt

Warm oil in heavy saucepan over medium heat. Add the onion and garlic, and saute until the onion is limp. Stir in the chile and then the water, 1 cup at a time. Add the oregano and salt, and bring to just a boil. Reduce the heat to a low simmer and cook for 20 to 25 minutes.

Yield: "4 cups"