

President Jiménez-Sandoval's

Enchilada Recipe



Ingredients

Sauce:

- 4 guajillo chiles (a flavorful and spicy mild chili)
- 2 ancho/pasilla chilies (mild chilies; these are the dried poblano chilies; they will give your sauce a deep flavor with low notes)
- 2 puya chilies (low medium heat chilies, providing high notes to the sauce)
- 1 morita chili (morita has a smoky flavor; you may substitute for 1 or 2 chipotle chilies from a can)
- 1 medium tomato

- ½ of white medium onion
- 1 garlic clove
- ¼ teaspoon of oregano
- 1 cube of chicken bouillon (you may delete for a vegetarian recipe; add more salt)
- Salt to taste

Filling:

- ¼ pound of cotija cheese (this cannot be substituted; it's the signature cheese of much of Mexican cuisine)
- ⅓ pound of mozzarella cheese, cut into rectangles or shredded
- 2 breasts from a rotisserie chicken, shredded; ground beef; or plain cheese

18 tortillas

Instructions

Preparing the Sauce:

Do you want your sauce spicy? Add one árbol chili. A good general rule of thumb is this: with chilies from Mexico, the smaller the chili, the more spicy it will be. Árbol is the go-to chili for heat. This can also be substituted for a roasted serrano chili (found fresh at the supermarket).

De-vein and de-seed chilies. Cut into 1-inch pieces.

Spray dry chilies with vegetable oil. Bake chilies for 3 minutes at 350 degrees.

Be careful that they don't burn; you want to get the chili oils going, but you don't want burnt chilies. If the chilies burn, the sauce will be bitter. If the chilies are not properly roasted, the sauce will not be as flavorful. Baking the chilies with oil brings out the flavor of the chili.

Remove from oven and soak chilies in hot water for about 10 minutes.

While chilies are soaking, in low medium heat sauté onion until it's translucent. Add chopped garlic. Let

garlic fully sauté. Add oregano and bouillon; stir and let sauté for about a minute. Add chopped tomato and salt. Lower heat and let it all combine well for about 3 minutes, until you see that the tomato has covered the mixture well.

While the sauce is simmering, drain chilies from water, keeping 1 cup aside.

Add soaked chilies to the blender.

Add the cup of chili water to your onion, garlic, tomato mixture and let it boil.

Scoop the mixture into the blender.

Add an additional cup of water (gauge if more is needed). The contents will be hot and will create steam; you'll have to secure the lid of the blender well while the sauce is blending.

Once the sauce is very well blended, put it through sieve – this will make sure you have the smoothest sauce possible. The sauce should have a semi-thick consistency. Place sauce in a wide bottom bowl; you'll have to dip the tortillas into it.

Instructions

Preparing the tortillas:

Brush tortillas on both sides with vegetable oil.

Put tortillas in a 400-degree oven for 5 minutes. You need to do this step to seal the tortillas; if not, when the tortillas are covered with the sauce, they will soak up the sauce, become mushy, break and dry up. Stack the tortillas when you take them out of the oven **(A)**.

Filling:

Three choices for protein: 2 breasts from a rotisserie chicken, shredded; ground beef; or plain cheese (if making plain cheese, I recommend adding shredded panela – this type of cheese won't melt and gives the enchiladas a nice bite and consistency). If using ground beef: cook 1 pound of beef with ½ chopped sauté onion, 1 clove of minced garlic, ½ teaspoon of salt. Once cooked, turn up the heat to lightly brown the loosen beef. Once browned, add ½ teaspoon of paprika and lightly brown.

Assembling the enchiladas:

Dip both sides of the tortilla on the sauce; this will give your enchiladas more flavor.

Generously oil the bottom of an oven-proof long dish (Pyrex works well).

Add chicken/beef/cheese **(B, C)** and roll up the tortilla; place on the long dish with the fold down – this keeps the enchiladas from unrolling. Make sure to not overstuff the enchiladas, and make sure to not place them too tightly in the oven dish.

The enchiladas should be “sitting” comfortably on the dish so that the heat can reach each one in a proportionate manner.

Brush in ¼ cup of oil to the finished enchiladas **(D)**. This extra oil will keep you enchiladas moist.

Add remaining sauce on top. Brush lightly **(E, F)**.

Add remaining cheese on top **(G)**.

Bake: 350 degrees for 15 minutes, or until cheese is fully melted **(H)**.

