

RED ENCHILADA SAUCE

F EASY

Last Modified: NEVER

PREP: 1 Hr 30 Min
COOK: 10 Min
STOVETOP

SAUCE

MAKES 3+ CUPS

QUA	MEASURE	INGREDIENT	PROCESS
6	Whole	Dried Ancho Chiles (Mild)	Soaked
OR			
6	Whole	Dried Guajillo Chiles (Medium)	Soaked
OR			
4	Tbsp	Chili Powder (Mild)	
PLUS			
1	Tbsp	Smoked Paprika	
1	6 Oz	Can Tomato Paste (Contadina)	
1/4	Cup	Vegetable Oil	
2	Cloves	Garlic	Minced
1 1/2	Tsp	Kosher Salt	
1 +/-	Dashes	Sriracha Hot Chili Sauce (Huy Fong)	To Taste
1	Tsp	Dried Oregano	
1/4	Tsp	Dried Cumin	
3	Cups	Beef Stock (Swanson)	

PREPARATION

FACTOID	This is FANTASTIC! When I lived near Kennett Square, PA in the early 1990's, a great local Mexican Restaurant's Chef confided me her Great Grandmother's recipe for Shredded Beef Enchiladas with the promise that I would NEVER cook it as long as I lived in Pennsylvania. This is the scratch Sauce she used in that recipe: Recipe: Mexican - Shredded Beef Enchiladas.
FACTOID	Ancho Chiles make for a very pretty, dark Red Enchilada Sauce and are relatively mild (1,000 Scoville) - Substituting dried Guajillo Chiles for the Ancho's will also make a dark Red Enchilada Sauce but is really much closer to a medium (2,500 Scoville). If you want it spicier, adjust to taste with any Hot Sauce you like.
NOTE	Dried Chile Peppers make for a very flavorful, authentic and colorful Red Sauce - But, the difference is mostly VISUAL, there is truly not much noticeable "taste" difference between using Dried Chiles vs using Chili Powder and Smoked Paprika.
TOOLS	1) Food Processor OR Blender 2) Small Saucepan 3) Aluminum Half Sheet Pan 4) Small Mixing Bowl
PREP	DISH 1) Mince the Garlic Cloves and set them aside.
1	DRIED CHILI VERSION: Arrange the Chiles on a dry sheet pan and toast them in a preheated 350 degree oven for 3 to 4 minutes; let cool slightly and remove the stems, pulp, and seeds from the toasted Peppers. Place the Peppers in a small mixing bowl and pour in enough boiling water to cover them completely; allow them to soak for 1 hour.
2	DRIED CHILI VERSION: Combine the soaked Chiles, Tomato Paste, Vegetable Oil, Garlic, Salt, Oregano, Cumin, and about 1 Cup of the Beef Stock in a food processor and puree until smooth. Place the mixture in a medium saucepan.

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1	CHILI POWDER VERSION: Combine the Chili Powder, Smoked Paprika, Tomato Paste, Vegetable Oil, Garlic, Salt, Oregano, Cumin, and about 1 Cup of the Beef Stock in the same saucepan.
1	FINISHED SAUCE: Place the saucepan over medium high heat. Bring it to a boil and then, lower the heat to medium low and simmer for an additional 10 to 15 minutes until very fragrant.
OPTION	The Sauce may be made far in advance and kept frozen for future use.....I usually purchase a whole bag or 2 of Dried Chiles and make a 6 or 12 times recipe.....