

Enchiladas Del Valle

Thelma Ozuna - Marshall Field's San Antonio

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Servings: 6

1/4 cup chopped onion

1 teaspoon oil

1 pound ground beef

1 teaspoon ground cumin

1 teaspoon salt

1 teaspoon garlic powder

1 teaspoon pepper

1/4 cup water

1 can (12 ounce) Wolf chili, no beans

1/4 cup chili powder

1/2 cup cooking oil, divided

12 corn tortillas

2 cups grated Cheddar or American cheese

Preheat the oven to 375 degrees.

In a large skillet, saute' the onions in oil. Add the ground beef, cumin, salt, garlic powder and pepper. Cook on medium heat. Drain. Simmer for 10 minutes. Set aside.

In a medium saucepan on medium heat, combine the water and chili. Stir continuously until it comes to a boil. Simmer on low heat. Set aside.

In a medium skillet on medium heat, pour half of the remaining oil. When the oil is hot, sprinkle the chili powder in the oil and it should begin to sizzle. Dip the first tortilla in oil for about 5 seconds to soften, turn it over if not fully covered with oil. Put in the second tortilla and do the same dipping and flipping. Place on top of the first tortilla. Continue with the remaining tortillas. After you have dipped six tortillas, you may need to use your remaining oil and sprinkle more chili powder, making sure the tortillas have that reddish tint. After all of the tortillas have been dipped, remove from the heat.

Place a tablespoon (or more, if desired) of the beef and a tablespoon of cheese in the center of a tortilla and roll up. Place vertically with seam side down in a 13x9-inch baking dish (Be careful, you may burn your fingers with the heat).

Pour the chili over the enchiladas and sprinkle the remaining cheese over the chili.

Bake for 10 to 12 minutes until the cheese is melted.

Cool for 5 minutes and serve.

Ground Beef

Per Serving (excluding unknown items): 535 Calories; 41g Fat (68.0% calories from fat); 16g Protein; 27g Carbohydrate; 5g Cholesterol; 539mg Sodium. Exchanges: 2 Grain(Starch); 2 Lean Meat; 0 Vegetable; 7 Fat.