
Sour Cream Enchiladas

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 18

2 pounds ground beef
1 onion, finely diced
1 green pepper, diced
2 teaspoons salt
pepper
2 tablespoons Picante sauce
1 tablespoon chili powder
1/2 teaspoon cumin powder
1 tablespoon garlic powder
4 drops Tabasco sauce
1/2 cup chopped ripe olives
1/2 cup margarine
4 tablespoons flour
1 1/2 cups milk
2 cups sour cream
1/2 pound longhorn cheese
18 soft corn tortillas

In a skillet, brown the beef. Drain the fat. Add the onion and green pepper. Continue cooking until the onion and pepper are soft. Add the salt, pepper, Picante sauce, chili powder, cumin, garlic powder, Tabasco sauce and ripe olives. Simmer for 5 minutes more.

In a double boiler, melt the butter. Add the flour. Slowly add the milk to make the white sauce. Blend in the sour cream and heat slowly for 1 minute. Do not boil.

Grease a 13x9-inch casserole dish. Fill each soft tortilla with as much meat mixture as you can roll up. Place the enchiladas into the casserole to fill it up. Thoroughly top with the sour cream sauce. Sprinkle the top with cheese.

Bake at 375 degrees, uncovered, for 25 minutes or until the sauce is bubbling.

(The meat and sauce can be prepared ahead of time.)

Ground Beef, Mexican

Per Serving (excluding unknown items): 283 Calories; 25g Fat (78.2% calories from fat); 10g Protein; 5g Carbohydrate; trace Dietary Fiber; 57mg Cholesterol; 372mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 4 Fat.