

ENCHILADA SAUCE



Ingredients:

2	Tablespoons	Butter
2	Tablespoon	Corn Flour (Masa Harina)
1	Tablespoons	Chili Powder
1	Teaspoon	Garlic Powder
1	Teaspoon	Onion Powder
½	Teaspoon	Mexican Oregano (or Sweet Marjoram)
2	Cups	Chicken Stock

Directions:

1. Heat the butter in a small saucepan over medium heat. Add the flour and cook, whisking constantly, for 1 minute.
2. Add the spices and cook for 30 seconds, whisking occasionally, to bloom the spices.
3. Gradually add the chicken stock, whisking continually until the sauce is smooth and no lumps remain.
4. Reduce the heat to medium and maintain a simmer. Cook, stirring occasionally, until sauce is thickened...about 15 – 20 minutes. You want the sauce to reduce by a quarter.