

Enchiladas con Queso

Serves 4

Note: Enchilada sauce can be made in larger quantities and preserved in ball jars in the usual canning way.

8 burrito sized tortillas

Sauce:

3 T. olive oil

1/2 large onion, chopped

3-4 cloves garlic, crushed

1-3 diced japalino chilies

16 oz. can peeled, chopped tomatoes

1 C. tomato juice or thinned puree

1/4 t. powdered oregano

1/4 t. basil

1 C. strong vegetable broth (vegetable bouillon)

1.5 T. corn starch, dissolved in a small amount of water

Filling:

8-10 oz. shredded sharp cheddar cheese

1/2 C. sliced black olives

2-3 green onions, chopped

Begin by preparing the sauce. Heat the olive oil in a skillet and sauté in it the chopped onion and garlic. When the onion is transparent, add the chilies, tomatoes, tomato juice, and the herbs. Simmer for a while, then add the vegetable broth. Add the dissolved corn starch. Let this cook very slowly for 10 minutes or more. If the sauce seems too thick add a little water.

Prepare the filling: have—on separate plates—the grated cheese, sliced olives, green onions. Oil or pam a shallow oblong baking dish. Take one tortilla at a time and place it on the heated sauce. When it begins to get warm, remove it and put it sauce side up on a flat surface like a cutting board. On the saucy side add a few tablespoons of cheese, some olives, and green onions—these arranged in a straight fat line, slight off center. Roll the tortilla tightly around this filling and place it in the baking dish. When all 8 are in the dish, pour the sauce over them. Bake the enchiladas in a preheated 350° oven. They should be thoroughly heated but not overcooked.