

Beef Enchiladas in Red Sauce

We love Mexican food at our house – and enchiladas rate pretty high. Any kind of enchilda! Well here is one that went over big – and it freezes great for use another day!

BEEF ENCHILADAS



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Don't let the list of ingredients and steps intimidate you! They really are easy – Just do the beef and sauce ahead of time – then assemble! Piece of cake...or should I say, enchilada!

What you need:

The Beef

- 1 pound beef London broil (round or chuck also works great)
- 1 guajillo pepper – whole (dried)
- 2 teaspoons salt
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Enough water to cover

The Sauce

- 2 pasilla chiles (dry)
- 1 guajillo chile (from the beef stock)
- 1 cup of beef stock (from cooking the beef)
- $\frac{1}{2}$ Tablespoon dried Mexican oregano (regular will work)
- 3 Tablespoons apple cider vinegar
- 1 Tablespoon lard
- 1 Tablespoon flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon garlic powder
- 1 teaspoon cumin

The Enchilada

- 2-3 cups shredded Beef (see above)
- 8oz Mexican chorizo
- 2 $\frac{1}{2}$ cups sauce
- 3 cups shredded cheese (pepper jack and cheddar are a great combo)
- 12 corn tortillas
- 1 cup chopped green onions

How to Do it:

The Beef

Place all ingredients in a large sauce pan and bring to a boil. Reduce heat and simmer for about 2-3 hours, until the beef breaks up with a fork. Remove from heat. DO NOT discard the water.



The Sauce

Place the pasilla chiles in the 1 cup of stock and bring to a boil. Reduce heat and simmer until tender and soft. Note: you can seed the chiles before boiling them. I leave the seeds in.

Place all the chiles, 1 full cup of stock, the oregano and the apple cider vinegar into a blender. Process until you have a smooth puree.

Heat the lard in the pan, then add the flour. Cook until the flour begins to brown, making a roux.



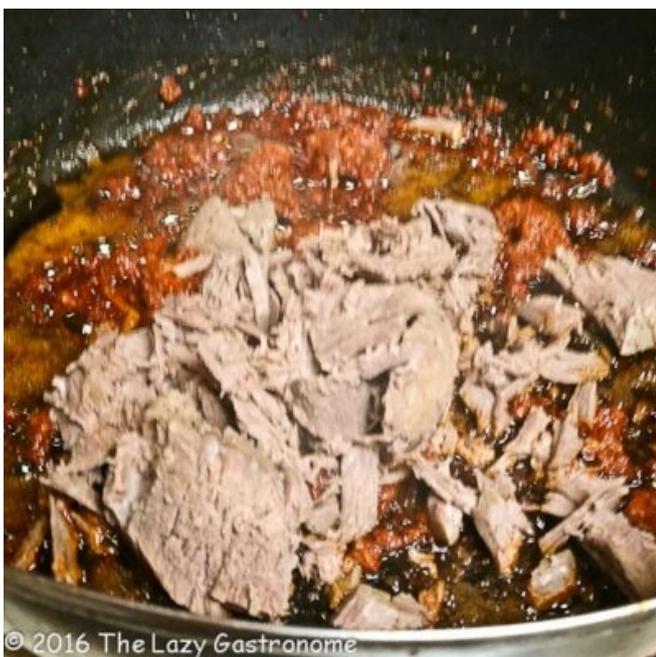
Slowly pour in the chile mix and simmer until it begins to

thicken. Add the remaining spices and simmer until slightly thickened. Set aside.



The Enchiladas

Cook the chorizo until it has a dark brown color and the fat has rendered out. Add the shredded beef to the pan with about $\frac{1}{4}$ cup sauce and mix well.



In a baking dish, spread 1 cup of the sauce on the bottom of the pan.

Heat the tortillas in plastic bag in the microwave just long enough to soften them. Fill each one with about 1/8 cup of meat mixture and 2 Tablespoons of cheese.



Roll gently and place in the dish.



Repeat with all the tortillas.

Top the rolled tortillas evenly with 1 ½ to 2 cups of sauce. Cover with the remaining shredded cheese.



Bake at 350 degrees for about 40-50 minutes.

Top the enchiladas with green onions just before serving.



Serves 4-6

These rich enchiladas go great with [Mexican Rice and Tequila](#)

Tomatoes!



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