

## **New Mexican Red Chile (Enchilada) Sauce**

<http://userealbutter.com/2014/09/28/red-chile-enchilada-sauce-recipe/>  
from [\*The Border Cookbook\*](#)

2 tbsps vegetable oil  
1 medium onion, minced  
3 cloves garlic, minced  
3/4 cup ground dried medium red chile powder (you can use mild or hot, as you like)  
4 cups beef broth or water  
1 tsp dried Mexican oregano  
1 tsp salt

In a medium saucepan, heat the vegetable oil over medium high heat. Add the onions and garlic and sauté until the onions are limp. Stir the chile powder into the onions and garlic. Stir in 1 cup of beef broth (or water) at a time. Add the oregano and salt then bring the sauce to barely a boil. Reduce the heat and let simmer for 20-25 minutes. It will be thin, but should coat your spoon. If you like a smooth sauce (I do), you can let the sauce cool and place it in a blender or use an immersion blender to purée the whole thing. Refrigerate for 5-6 days or freeze the sauce. Makes 4 cups.