



## *Adventures in Cooking* *Debbie Larch*

<https://niftysquirrel.com/adventures-in-cooking/recipes/>

### **Homemade Enchilada Sauce**

#### **Ingredients:**

- 1 tablespoon olive oil
- 1 medium onion, minced
- 1/2 teaspoon salt
- 1 teaspoon chili powder
- 3 garlic cloves, minced
- 2 teaspoons ground cumin
- 2 teaspoons sugar
- 2 (8 oz. cans) tomato sauce with Basil, Garlic and Oregano included
- 1/2 cup water
- Salt & Pepper to taste

#### **Instructions:**

- Heat the olive oil in a medium size sauce pan over medium heat until simmering.
- Add in the onion and salt, cook until softened, about 5 minutes.
- Mix together the chili powder, minced garlic, cumin and sugar.
- Add in spices with the onions and cook till fragrant, for about 15 seconds.
- Stir in the tomato sauce and water.
- Bring to a simmer and cook until slightly thickened, about 5 minutes.
- Season with salt and pepper.

\*This is the homemade Enchilada Sauce I make to put over my Potato Enchiladas. My Hubby's stomach doesn't care for the store bought sauce so I make my own, you can either make this homemade sauce or purchase an already made can at the store, your preference.