

# Mexican Food

## Enchilada Sauce, (single portion)

### INGREDIENTS

- 2 cups White Chicken Broth.....
- 4 tablespoons Chili Powder.....
- 1 teaspoon Ground Cumin.....
- 2 teaspoons Garlic Powder.....
- $\frac{3}{4}$  teaspoon Salt.....
- 1 pinch Ground Cinnamon.....
- $\frac{1}{3}$  teaspoon Sugar.....
- 5 tablespoon Cold Water.....
- 5 tablespoon All Purpose Flour.....

### PREPARATION

- In a 2 quart sauce pan add the Chicken Broth, Chili Powder, Cumin, Salt, Cinnamon and Sugar (the Sugar is a little secret to eliminate any bitter taste from the Chili Powder). Use a whisk to mix everything well. Heat to a boil, reduce heat to a low boil and cook for 3 minutes. Whisk frequently to make sure all spices dissolve. This is important for flavor and a nice smooth sauce.
- While the sauce is on a slow simmer/boil, add 5 tablespoons of Cold Water in a small bowl. With another whisk mix 1 tablespoon at a time of All Purpose Flour. Whisk vigorously to avoid lumps. If you have lumps here, you will definitely have lumps in your sauce. After 3 minutes of cooking sauce, turn the heat up to high. Very slowly, pour the flour mixture into the boiling sauce. Here you must whisk the sauce vigorously while adding the flour mixture to avoid lumps.
- After all the flour is added, continue to whisk for one minute. You can turn the heat down to medium during this time. Just make sure the sauce is boiling. Turn off the heat and the enchilada sauce recipe is done.

**Makes about 2 cups.**