SERVES 4

RED ENCHILADAS

Grilled onions with shredded lettuce.

1/2 cup diced red pepper
4 cups crumbled cheese (Shredded cheese is best)
2 cups red chile sauce
1/2 doz. corn tortillas

EGGS

2 eggs, if desired

AND ORGANO. SIMMER ON LOW HEAT FOR 15-20 MINUTES.

1/2 cup chopped onions, if desired
2 cups grated cheese (shredded)
2 cups red chile sauce
1/2 doz. corn tortillas

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GUAJILLO PODS
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HATCH CHILE
GUAJILLO PODS
NET WT. 8 OZ
### CHILE COLORADO
(Red Chile Sauce from Dried Pods)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pods Dried Chile</td>
<td>12</td>
</tr>
<tr>
<td>Cups of Water</td>
<td>2</td>
</tr>
<tr>
<td>Tsp. Salt</td>
<td>1</td>
</tr>
<tr>
<td>Tbs. Vegetable or Corn Oil</td>
<td>1</td>
</tr>
<tr>
<td>Tbs. Flour</td>
<td>1</td>
</tr>
</tbody>
</table>

Tomato Juice or Water

Wash chile pods, removing stems and seeds. Bring chile pods and water to boil, reduce heat and allow to steam 10 minutes or longer. Pour into blender and liquefy. Strain sauce through colander or sieve. Add salt to taste. Heat oil (quite hot) in frying pan, then add flour and mix quickly. Pour in chile sauce and stir until thickened. Add tomato juice or more water if needed. Add granulated garlic, cumin and oregano. Simmer on low heat for 15-20 minutes.

### RED ENCHILADAS

Fry individual tortillas in hot fat or warm in microwave oven. If frying, leave only long enough to soften. Do not fry crisp. Immerse tortilla completely in chile Colorado. Take out and place on serving plate and sprinkle generously with grated cheese and onion, if desired. Continue to layer in cake fashion until each plate has 2-3 tortillas. If tortillas seem too dry, spoon added sauce to taste.

For a more southwestern tradition, fry an egg sunny side up, and serve on top of enchiladas. Garnish around edge of enchilada with shredded lettuce.

SERVES 4
SERVES 4

Red Enchiladas

Shredded lettuce
2 tsp. oil
1 tsp. cumin
1 tsp. garlic
2 cups water
12 pods dried chile
2 cups grated cheese (sharp cheese is best)
1/2 cup chopped onions

HATCH CHILE LUMBRÉ (FIRE)

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SERVES 4

Lettuce:

Red Chiles, Cumin and Oregano. Simmer on low heat for 15-20 minutes.

and stir until well combined. Add rinsed juice of more water if needed. Add 

until each place has 2-3 tortillas. If tortillas seem too dry, spoon added sauce 

with grated cheese and onion, if desired. Continue to layer in order fashion 

with tortillas. Bake at 350 degrees. Take out and place on serving plate and sprinkle generously 

chile colorado. Serve hot and pass along to sit. Do not fry crisp. Immerse tortillas completely in 

only long enough to soften. Do not fry crisp. Immerse tortillas completely in 

hot water, if necessary. Leave 


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SERVES 4

Red Enchiladas

... Garnish around edge of enchiladas with shredded lettuce. For a more southwestern tradition, try an egg sunny side up and serve on top of enchiladas. Garnish with sour cream, sliced avocado, shredded cheese, and chopped cilantro. For easy convenience, try pre-cooking corn tortillas and storing in the refrigerator. Then warm up when needed.

1/2 cup chopped onions
1/2 cup chopped green chilies
2 cups red enchilada sauce
2 doz. corn tortillas
1 tsp. oregano
1 tsp. cumin
1 tsp. garlic powder
1/2 tsp. granulated garlic
1/2 cup vegetable or corn oil
1/2 tsp. flour
1/2 cup water
chi l e c o l or a do pods

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SERVES 4

Enchiladas. Garnish around edge of enchiladas with shredded lettuce.

For a more Southwestern tradition, fry an egg sunny side up and serve on top of enchiladas. Garnish around edge of enchiladas with shredded lettuce.

Red Enchiladas

Shredded lettuce

1/2 cup chopped onions, if desired

cups grated cheese ( Sharp cheese is best)

2 cups red chili sauce

1 dozen corn tortillas

MILD
HATCH
CHILE

Chile Colorado

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