

# enchilada sauce

**MAKES 2.5 cups (approximately 20 oz)**

RECIPE FROM: [Emeril Lagasse](#)

COOK TIME: 20 minutes

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- 3 Tbsp vegetable oil
  - 1 Tbsp flour
  - ¼ cup chili powder
  - 2 cups chicken stock
  - 10 ounces tomato paste
  - 1 tsp dried oregano
  - 1 tsp ground cumin
  - ½ tsp salt
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HEAT oil in a medium saucepan.

ADD flour, stirring with a wooden spoon.

COOK for 1 minute.

ADD chili powder and cook for 30 seconds.

ADD chicken stock, tomato paste, oregano and cumin. Stir to combine.

BRING to a boil, reduce heat to low and cook for 15 minutes, stirring occasionally. The sauce will thicken and smooth out as it cooks.

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**NOTES: This recipe makes the equivalent of 2 cans of enchilada sauce. If not used immediately, store in an airtight container in the fridge or freeze for later use.**

