

Enchilada Sauce

Ingredients:

3 tbsp. vegetable oil

1 tbsp. flour

¼ cup chili powder

2 cups chicken stock

1 10 oz. can of tomato paste

1 tsp. dried cumin

½ tsp. salt

1 tsp. coco powder (this makes it)

In medium sauce pan heat oil, add flour, stirring until smooth. Add the chili powder and cook for about 30 seconds more. Add the chicken stock, tomato paste, cumin, and coco powder; stirring continuously until it boils. Reduce heat to low and cook for about 15 minutes. Taste and adjust to taste. If you want to spruce it up, you could add some cayenne pepper.