



Authentic Enchilada Sauce



Ingredients:

- 4 Ounces (about 8 chiles) Dried Ancho Chiles, stems and seeds removed
- 6 to 7 Guajillo Chiles, stems and seeds removed
- 3 to 4 Cloves Garlic
- 8 Cups Water
- 2 Tablespoons Vegetable Oil
- 1 Teaspoon Mexican Oregano
- ½ Teaspoon Ground Cumin
- 1½ Teaspoons Kosher Salt

Method:

1. Remove stems and seeds from all of the chiles. Take a wet paper towel (more if needed), and wipe the "chile dust" from each chile. Chiles may have "dust" in the crevices that accumulates during the drying process. Wiping will minimize grit forming at the bottom of the cooking liquid of blended chilies.
2. Heat a dry cast iron skillet over medium-high heat. Toast the chiles on each side for 10 to 15 seconds, and then place them in a large pot. Pour in the water and bring up to a boil. Reduce the chiles to a simmer over medium-low heat and cook for 15 to 20 minutes.

Warning: If your blender is not suited for blending hot liquids, just allow the chiles and the liquid to slightly cool before blending. Some blenders force the sauce out of the blender.

3. Add the chiles, garlic, and about 4 cups of the liquid to a blender and blend until smooth, reserving the remaining liquid. Pour the mixture into a bowl fitted with a strainer. Stir the sauce around the strainer until all of the sauce has gone through, with pulp remaining.
4. Next, fry the sauce by preheating a large skillet over medium-high heat with 2 tablespoons of vegetable oil. Once the oil is hot, carefully pour the sauce into the skillet. Stir for about 2 minutes, turn the heat down to medium/medium-low, and simmer for 10 minutes.
5. The sauce should have a very pourable consistency, but if you notice that, the sauce is on the thicker side and you prefer it to be a little thinner, add more of the cooking liquid ½ cup at a time until the desired consistency is reached.
6. Next, stir in the Mexican oregano, salt, and cumin and cook for another 15 to 20 minutes. Once done, use the sauce for your enchiladas and wet burritos. This sauce can be made in advance, refrigerated up to 5 days, and/or frozen.