

Five-star recipe from NYT for enchilada sauce that's very simple. Could be really useful.

Enchilada Sauce

By Rick Martinez

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Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

This quick, basic enchilada sauce can easily be doubled (or tripled) and frozen so you can satisfy a sudden enchilada craving. For a more traditional Mexican flavor profile, you can experiment with ancho, guajillo or pasilla chile powders. If you'd prefer some heat, add a few teaspoons of chipotle chile powder or chopped chipotles in adobo, or, in a pinch, cayenne or red-pepper flakes.

INGREDIENTS

Yield: 2½ cups

- 3 tablespoons vegetable oil
- 2 tablespoons all-purpose flour
- ¼ cup chili powder blend
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon dried oregano, preferably Mexican, crushed into a fine powder
- ½ teaspoon ground cumin
- ½ teaspoon black pepper

PREPARATION

Step 1

Heat oil in a large saucepan over medium. Add flour and cook, stirring frequently until clumps have disappeared and mixture is bubbling, about 1 minute. Add chili powder, garlic powder, onion powder, oregano, cumin, pepper and salt. Cook, stirring frequently, until a thick paste forms. Use the back of a spoon to smash and smear the paste onto the bottom of the pot, until very fragrant, about 1 minute. Add the tomato paste, stirring until caramelized, about 1 minute.

Step 2

Whisk in chicken broth until no lumps remain. Bring to a boil over high, then reduce to medium and simmer until the sauce thickens slightly, about 5 minutes. Remove from heat and let cool. Transfer

½ teaspoon kosher salt (such as Diamond Crystal)

2 tablespoons tomato paste

3 cups low-sodium chicken, mushroom or vegetable stock

to an airtight container and refrigerate for up to a week or freeze for up to 3 months.

Private Notes

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