

## ENCHILADA SAUCE [www.DoreensKitchen.com](http://www.DoreensKitchen.com)

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Yield: about 6 cups

**5 lbs of fresh tomatoes or a 5 lb can of plum tomatoes**  
**a few cloves of garlic, smashed**  
**pinch or more of marjoram**  
**pinch or more of cumin**

**salt and pepper to taste**  
**. pkg. dried chili peppers (about 10 or so)**  
**chicken and beef bouillon cubes**  
**3 to 4 onions, peeled and halved**

Remove stem, seeds and pulp from Chili Peppers. Discard, keeping only the outer shell of the dried Pepper. Add Peppers, Onions, Seasonings and Garlic to large pot.

In a different large pot, boil Tomatoes, stirring frequently until skin begins to fall off. Remove with slotted spoon and cool. (If you are using a 5 lb can of Plum Tomatoes, just blend this in small stages in food processor, transferring to large bowl as you do so).

From the freshly boiled Tomatoes, remove stems, toss. Remove skins, set aside. Blend pulp in food processor or blender. Put that into pot with Onions and Peppers and Seasonings, bring to boil, then simmer for 2 hours, stirring frequently. Blend the skins, add to sauce while simmering. After this, allow sauce to cool down.

Blend the cooled down sauce in small stages, and put into colander OVER A BOWL. Swoosh around to let THE SAUCE pass through the holes in the colander and go into bowl, while keeping the seeds and other ingredients in strainer. Toss seeds and other ingredients, keep the sauce.

NOTE: It helps if you have just medium sized holes in the colander so not too many seeds pass through. A mesh colander doesn't really work. You can freeze what ever sauce you may have left over.

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