



Enchilada Sauce

Turn your pantry shelves into a grocery store and make meal prep even easier with a garden fresh tomato enchilada sauce. Adjust the seasonings and make it as hot as you like!



Yield: 15 half pints



90 minutes

INGREDIENTS

- 10 pounds tomatoes, *chopped*
- 1 pound onions, *chopped*
- 1 head garlic, *minced*

Enchilada Sauce

- Roasted tomato sauce, *about 2 quarts*
- 2 quarts meat stock
- 3 Tablespoons paprika
- 1 ½ Tablespoon salt
- 1 Tablespoon chili powder
- 1 Tablespoon cumin
- 2 teaspoons oregano
- ½ teaspoon cayenne powder
- ½ teaspoon black pepper
- ½ cup butter
- ½ cup flour

DIRECTIONS

- Roast the tomatoes, onions, and garlic until the tomatoes have released their water.
- Drain the liquid and puree until smooth. You can run the sauce through a foley mill to remove seeds if desired.
- Add the sauce, meat stock, and spices to a stockpot and simmer over medium-low for 30 minutes.
- Create a roux by melting the butter then whisking in the flour.
- Cook for a minute then whisk the roux into the sauce.
- Simmer the sauce for 10 minutes to thicken it slightly. Don't thicken it too much so it can be safely canned. (Further reduction can be done if desired prior to using.)
- Ladle the sauce into half or quarter pint jars and prepare for canning.
- Pressure can half pints for 20 minutes at 11 lbs standard altitude pressure. Adjust to your altitude if necessary

Notes

- I also add 1 teaspoon of pepperoncini pepper flakes but they're optional.
- Tomatoes can be roasted in the oven at 400°F or in an electric roaster.
- This is an untested canning recipe so must be pressure canned as a meat stock.