

When I was taught as a young girl to make enchiladas, we were still making our own tortillas. If you've never had the opportunity of making your own tortillas - it is TONS of work. (And since "Mexican Night" was every Thursday, we were making them basically *every week*.) Think about rolling out a pie crust and multiply that by about 20 - just for one night's meal. LOL I think I was in high school before we started buying pre-made tortillas.

And *then* - we'd heat up enchilada sauce, soaking each tortilla in the sauce before filling it. I had a break of several years (while in college and after first getting married) in which I didn't make any enchiladas, and the next time that I finally tried to make them I made a *huge* mess. LOL I never could seem to make them after that without the large mess. So - I've evolved my own way of making enchiladas.

These enchiladas are quite hearty - you won't be able to eat all that many in one sitting. And since I'm a cheese lover, they have lots of cheese in addition to the meat. <GRIN>

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Beef-y Enchiladas

1-1/2 lbs ground beef
Chopped white onion
Spices to taste (recommend garlic powder and black pepper)
10 small flour tortillas (taco size, not burrito size)
8 cups grated cheddar cheese
20oz can enchilada sauce

Place ground beef and chopped onions in skillet. I literally just "eyeball" the amount of onions to our preferences. Season with spices to taste while browning the beef. Once the beef is completely cooked (no red or pink at all), drain well.

Preheat oven to 350 degrees (F).

One at a time, bend (curve) tortillas in half and begin placing in a 9x13 baking dish down one long side of the pan - leave the curve at the bottom with the edges facing up so that you can fill them from the top. All but one of the tortillas should fit going down the long side of the pan, with the last one fitting at the very top in the remaining space of the pan width. Divide ground beef among the tortillas. Add some more chopped onions if desired. Add shredded cheese to fill each tortilla, leaving just enough space to fold down the top edges. (Did I mention that I like cheese? LOL)

Fold down and overlap the top edges for each filled tortilla, and secure with a toothpick. (Leave an inch or so of the toothpick above the filled tortilla.) Slowly pour enchilada sauce evenly over the top of the filled tortillas, spooning it up as necessary to completely cover (at least lightly) each tortilla. Sprinkle remaining cheese over the tops of the filled tortillas.



Bake in oven for 35 minutes. Let cool for about 5 minutes, and remove all toothpicks.

Serve and enjoy. <Smile>

Notes:

Substitute the ground beef with any of the following - ground turkey, shredded chicken, shredded turkey, beef/pork combination, meat substitute.

Spray bottom of baking pan with cooking spray if tortillas stick to bottom too much.

Substitute whole wheat, corn, or flavored tortillas.

Substitute other cheeses/cheese mixes for flavor variations.

Add chopped green chilies to the tortilla filling after dividing the ground meat, if desired.

Add chopped olives to the tortilla filling after dividing the ground meat, if desired.

Garnish with sliced olives on top of the cheese, if desired.

Garnish (after cooled) with sour cream and shredded lettuce, if desired.

Vegetarian variation:

Substitute the ground beef with meat substitute crumbles.

Increase the chopped onions.

Include chopped olives.

Convenience variations:

Purchase packages of pre-made tortillas.

Purchase a package of chopped onions.

Purchase packages of shredded cheese.

Budget variations:

Make your own tortillas.

Decrease ground beef to 1 lb or less.

Decrease grated cheese to 2 cups.

Buy cheese in blocks and grate it yourself.