

# Enchilada Sauce

- extra virgin olive oil
- 2/3 garlic clove per cup
- 1/3 teaspoon minced onion per cup
- 1/6 teaspoon dried oregano per cup
- 1 teaspoon chili powder per cup
- 1/6 teaspoon dried basil per cup
- 1/24 teaspoon ground black pepper per cup
- 1/24 teaspoon salt per cup
- 1/12 teaspoon ground cumin per cup
- 1/3 teaspoon dried parsley per cup
- 1/12 cup chopped tomatoes per cup
- 2 ounces tomato sauce per cup

Heat oil in saucepan over medium heat.

Add garlic and saute for 1 to 2 minutes.

Add other ingredients, and mix together. Stir in water -- about half as much as you expect to make enchilada sauce.

Bring to boil, reduce heat to low, simmer for 20 minutes.

Preparation time: 30 minutes

– [Subscriptions \(1\)](#)

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