



Red Enchiladas

Northern New Mexico Style

Serves 10-12

8 ea medium thick Pork Chops
18-24 dried Red Chili pods
4 tbsp Crisco
1-2 small cans Tomato paste
8 cloves Garlic, chopped
¼ cup Flour
Water
36-40 Corn Tortillas
2 lbs Longhorn-style Cheddar Cheese, grated
3 ea medium Onions, chopped
2 cups Canola oil
1 head Iceberg lettuce, sliced thin

Preheat oven to 250° F.

Boil 3-4 cups of water in small saucepan and simmer while the chilies are in the oven.

Place chili pods on a cookie sheet and roast for 3 to 5 minutes.

Watch closely, do not let them turn dark, they will burn very easily.

We just want them warmed thoroughly.

Immediately immerse in cold water bath and break stems off and rinse out the seeds.

Place in blender jar; pour in boiling water and puree. Set this mixture aside.

Brown pork chops lightly in the 4 tbsp of Crisco, pull out one pork chop and debone and cube in about ½ inch cubes.

Return cubes “and bones” intact and repeat with the remainder of the pork until all are cubed (cooking over medium heat all the while).

Cook pork through (no bloody bones).

Stir in flour and immediately pour in the chili puree plus the garlic and 1 can of Tomato paste.

Add water as necessary as the sauce is thickening; simmer for about 45 minutes, adding water as necessary to keep it a medium thick sauce.

Remove bones (feel free to taste the chili pork on the bones) and discard.

Heat Canola oil in small frying pan over medium heat.

When oil is hot enough to sizzle a piece of tortilla, immerse corn tortillas (one at a time) in grease for about 3 seconds a side and stack on plate (we just want them soft).

To build enchiladas, place a large spoonful of sauce on an oval plate, cover with a tortilla, sauce and another tortilla; then lettuce, onions and cheese.

Spoon sauce over lettuce but not enough to run into plate.

Cover with another tortilla, lettuce, onion, cheese and sauce (this time spoon enough sauce to cover all and run onto plate).

Top with a generous pinch of cheese.