

ENCHILADAS

Ingredients

- ¾ cup (4 oz) shredded cooked chicken
- ¼ cup sliced ripe olives
- 1½ cups enchilada sauce (red or green)

- corn tortillas (7-inch) - use one per person in your kitchen

- Vegetable oil for frying
- ¾ cup shredded sharp cheddar cheese (3 oz)

OPTIONAL:

- 1 Tb minced green onions
- Sour cream

Preparation

1. Combine chicken, olives, and enough of the enchilada sauce to moisten (about ¼ cup).
2. Cover the bottom of the skillet with a thin layer of oil. Then heat to medium high.
3. Heat the enchilada sauce in a large saucepan.
4. Use tongs to dip the tortillas into medium-hot oil. Fry tortillas just a few seconds, until they bubble and are limp--do not fry crisp.
- 5.. Then immediately dip fried tortilla into heated enchilada sauce as soon as it comes out of the hot fat.
4. Lay sauce-dipped tortilla out on a board or in the square baking pan. (This part of enchilada making is admittedly slightly messy, but well worth the trouble.) Generously spoon the chicken filling in the center of the tortilla. Sprinkle 2-3 Tb of cheese on top of filling.
5. Turn tortilla over the filling, roll, and place (with the seam pointing down) in square baking pan. Fry, dip, fill, and roll remaining tortillas. Ladle additional enchilada sauce over enchiladas and top with the rest of the cheddar. Place enchiladas in a moderate oven (350°) for 15 to 20 minutes--or until thoroughly heated. Mix cold sour cream with onions and serve as a garnish.