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# Authentic Homemade Enchilada Sauce |Cooking With Carolyn

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**Ingredients** Yield: 4 to 5 Cups

**Note: This recipe was REVISED ON 6/1/2020** - In the video I demonstrated how to use some of the reserved liquid from the boiled chilies. Sometimes using the boiling liquid can bring a certain bitterness to the sauce. It can happen once in a while. If you want the perfect sauce every time I recommend using chicken bouillon along with fresh water. The directions in the recipe will guide you through the process.

- 4 Ounces (about 8 chilies) Dried Ancho Chiles, stems and seeds removed
- 6 to 7 Guajillo Chiles, stems and seeds removed
- 3 to 4 Cloves Garlic
- 4 -6 Teaspoons Chicken Bouillon
- 8 Cups Water
- 2 Tablespoons Vegetable Oil
- 1 Teaspoon Mexican Oregano
- ½ Teaspoon Ground Cumin
- 1½ Teaspoons Kosher Salt

## Directions

**Note: This sauce can be made in advance, refrigerated up to 5 days and/or frozen.**

Remove the stems and seeds from all of the chilies. Rinse the chilies in a colander under cool running water. Take a paper towel and pat them dry (**Note:** Some chilies have a little “dust” in some of the crevices that probably accumulates during the drying process.)

Place a dry cast iron skillet, griddle or pan over medium-high heat and allow it to heat up. Toast the chilies on each side for only 10 to 15 seconds and then place them in a large pot. Pour in the water and bring up to a boil. Reduce the chilies to a simmer over medium-low heat and cook for 15 to 20 minutes. (**Warning:** If your blender is not suited for blending hot liquids, soups, etc. just allow the chilies and the liquid to slightly cool before blending as some blenders will explode pushing the sauce out of the blender.)

Remove the chilies from the cooking liquid and add place them in the blender along with the garlic, 4 teaspoons of chicken bouillon and about 4 cups of water to a blender and blend until smooth. Pour the mixture into a bowl fitted with a strainer. Stir the sauce around the strainer until all of the sauce has gone through and there should be pulp left in the strainer. (**Tip:** The pulp can be saved and used in some homemade salsa if desired.) Discard the cooking liquid.

Next, fry the sauce by preheating a large skillet over medium-high heat with 2 tablespoons of vegetable oil. Once the oil is hot, carefully pour the sauce into the skillet. Stir for about 2 minutes and turn the heat down to medium/medium-low and simmer for 10 minutes. Taste the sauce to see if you need to add the remaining 2 teaspoons of chicken bouillon. Add a teaspoon at a time because you don't want to over salt it. (**Note:** The sauce should have a very good pourable consistency but if you notice that the sauce is on the thicker side and you prefer it to be a little thinner feel free to add more water, adding ½ cup at a time until the desired consistency is reached.) Next, stir in the Mexican oregano, salt and cumin and cook for another 15 to 20 minutes.

Once done, use the sauce for your enchiladas and wet burritos.