

Stacked Enchiladas with Red Chile

from ***The Whole Enchilada***

by Angelina LaRue

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My uncle from New Mexico introduced us kids to a type of enchilada that we had never seen in west Texas. The layers of corn tortillas were stacked flat on top of each other with sauce, meat, cheese, and raw onion in between the layers. These certainly were not the rolled enchiladas we were used to; and the best part – he always put a fried egg on top!

serves 4

1 pound lean ground beef

1 teaspoon chili powder

½ teaspoon salt

¼ teaspoon black pepper

¼ teaspoon cumin

4 tablespoons vegetable oil, plus more for frying eggs

12 Handmade Corn Tortillas (recipe, p.28)

1 to 2 cups Red Chile (recipe, p.36)

4 eggs (optional)

½ Spanish onion, peeled and diced

1 cup grated cheddar cheese

Place the ground beef into a medium skillet over medium heat and stir in the chili powder, salt, black pepper, and cumin. Brown the beef 10 minutes, or until cooked through. Drain on a paper towel-lined plate.

Heat the oil in the same skillet over medium heat. Dip each tortilla into the oil, coating on both sides, for about 2 or 3 seconds, just long enough to soften the tortilla. Place on a paper towel-lined tray.

Heat the Red Chile in a separate saucepan over medium heat for 5 minutes, until warm.

Add more oil as needed to fry the eggs (over easy is recommended, but cook to your taste). Season with salt and pepper to taste.

Plate each stacked enchilada serving by layering a tortilla, the red chile, meat, cheese, and onion. Repeat twice more, using 3 tortillas per stack, and top with a fried egg. Serve immediately.

Leftover meat, tortillas, and the Red Chile can be refrigerated in separate airtight containers for up to 1 week. Reheat the meat in a small skillet over medium heat for 4 to 5 minutes. Heat the Red Chile in a small saucepan over medium heat for 5 minutes, or until heated through. Wrap leftover tortillas in a damp paper towel and reheat in the microwave for about 10 seconds each.

NOTE: Red Chile Sauce (recipe p. 40) may be substituted for Red Chile in this recipe.