

Authentic Tex-Mex Cheese Enchiladas with Chile Gravy

From Sylvia Casares via [Texas Monthly](#)

Prepare the Chile Gravy

1 1/2 cups white onion, roughly chopped
5 garlic cloves
1/4 pound lean ground beef
2/3 cup vegetable oil
2/3 cup flour
2 cups beef broth (*I used homemade*)
3 tablespoons chile powder (*I used half New Mexico Red and half Ancho*)
2 teaspoons salt
1 teaspoon cumin
1/8 teaspoon cayenne
1 teaspoon ground black pepper

Combine onion and garlic in a blender and purée on high for about one minute or until smooth. Add purée, ground beef, and 1/2 cup water to a small saucepan and simmer over low heat for 30 minutes (skim froth from surface).

In a large skillet, heat vegetable oil over medium heat until hot. Lower heat, add flour, and stir continuously until the roux turns a light golden brown.

Heat beef broth and 2 cups water over low heat in a small saucepan or in a microwave oven. Combine all spices and add to flour mixture along with broth and ground beef and cook over low heat for about 5 minutes or until mixture is the consistency of gravy. Let rest for at least 10 minutes before using. Makes about 5 cups.

Prepare the Tortillas Dipped in Guajillo-Árbol Chile Sauce

7 guajillo chiles, stems and seeds removed
2 árbol or ancho chiles, stems removed (*I used Ancho*)
12 corn tortillas

Put chiles and 1/2 cup water (*I used about 1 cup*) in a small saucepan. Bring to a boil, lower heat, and simmer for 15 minutes, adding water if needed. Let cool 15 minutes. Purée the chiles and water in a blender or food processor on high speed until liquefied. Pass the purée through a strainer to remove any skins.

When almost ready to assemble the enchiladas, dip tortillas in the guajillo-árbol chile sauce one at a time and put on a plate. Cover and set aside for 30 minutes.

Assemble the Enchiladas

1 cup vegetable oil
Chile Gravy
Tortillas Dipped in Guajillo-Árbol Chile Sauce

5 cups grated cheddar or American cheese (reserve 1 cup for garnish)
1 cup white onion, diced

Preheat oven to 375 degrees. Heat oil in a medium skillet over medium-high heat. Place one tortilla at a time in the hot oil and quickly turn with tongs or a nonstick spatula. Total time in oil should be about 5 seconds. Stack on a plate and use immediately in next step.

Distribute a row of about 1/3 cup (about 2 ounces) of cheese down the middle of each tortilla. Roll up and place side by side in a 9-by-11-inch baking pan. Pour the chile gravy over the enchiladas and garnish with reserved grated cheese and diced onion. Bake until sauce bubbles and cheese is melted, 10 to 20 minutes; do not allow to brown. Makes 12 enchiladas (serves 4 to 6).