

Enchilladas Supreme

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| 12 tortillas | 1 or 2 cans chopped olives |
| 2 tbsp chili powder | 1 c grated Italian style cheese |
| 1 lb gr beef | $\frac{2}{3}$ cube butter or margerine |
| $\frac{1}{2}$ lb pork sausage | 1 tsp oregano |
| 2 or 3 onions | 1 tsp marjoram |
| 2 cloves minced onion | 1 qt beef stock or 2 cans |
| $\frac{1}{2}$ c minced parsley | consomme plus enough water |
| $\frac{3}{4}$ c flour | to make 1 quart |
| 1 tsp salt | 1 can hot sauce |
| 2 tsp vinegar | |

Filling brown meat, put in bowl, add chopped olives, 1 c. grated cheese, $1\frac{1}{2}$ c. chopped onions.

Sauce Melt butter, saute onions + garlic. Thicken w/ $\frac{3}{4}$ c flour. Add qt of beef stock + simmer 10 min. after adding chili powder, parsley, salt, oregano, vinegar, marjoram + hot sauce. Add water for thinner sauce.

Dip 1 side of tortilla into sauce, fill w/ 1 tbsp meat filling mixture. Roll firmly. Pack into well greased pan, open side to bottom. Pour some sauce over them + bake about 15 min at 425° oven. Heat rest of sauce and serve w/ tortillas