

Enchilada Sauce

Makes 1 tray in the Medium freeze dryer*

[Live Life Simple's: Freeze Dried Enchiladas - -\(with The Best Enchilada Sauce Recipe!\)](#)

Ingredients:

9 Tbsp All purpose flour
6 Tbsp Chili Powder
4 ½ tsp Cumin
2 ¼ tsp Garlic Powder
3 tsp Oregano
1 ½ tsp Salt
1 tsp Cinnamon

½ Cup Vegetable Broth
6 tbsp Tomato Paste
6 Cups Vegetable Broth
6-10 tsp Apple Cider Vinegar

4 Tbsp = ¼ Cup



Directions:

1. Mix all spices in a mixing bowl
2. Heat Vegetable broth in a saucepan
3. Add spice mixture and heat while stirring to release flavor (about 1 min)
4. Add tomato paste and mix some more
5. Stir in vegetable broth slowly while stirring and bring to a simmer
6. Simmer for about 5 minutes until sauce thickens (stirring the entire time)
7. Pull from heat and add apple cider vinegar to taste
8. Add to silicone lined tray and add tray dividers in the 40 portion setting
9. Freeze Dry
10. Store Appropriately (See Tips and Tricks for storage help)

Use this recipe with our Sweet Potato Enchilada Recipe!

Cycle Time: 25-30 Hours

Rehydration: Add water slowly until the mixture is pourable



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray