

Cacerolade Enchiladas (Enchilada Casserole)

Yield: 4 servings

Baking Time: 25-30 minutes

Temperature: Medium-High

Freezes well

Medium, Low, 350°F

Ingredients

1 pound processed cheese, cubed

Shortening

13 ounces evaporated milk

12 Corn Tortillas

1 pound lean ground beef

1/4 cup chopped green chile**

1 teaspoon salt

1/2 cup chopped onion

1 teaspoon garlic salt

Directions

1. Melt cheese in evaporated milk in a heavy saucepan at low heat.
2. Fry beef in a medium-sized skillet at medium heat until browned. Drain. Season with salt and garlic salt.
3. Heat 1/2 inch of shortening in a heavy pan at medium-high heat.
4. Quickly dip each tortilla into the shortening to soften. Drain on absorbent towels.
5. Layer all ingredients except cheese sauce in a greased, 2-quart casserole dish, beginning with a tortilla.
6. Pour cheese sauce over layered ingredients and cover.
7. Bake in 350°F oven for 25-30 minutes.

NOTE: Two cups of pinto beans may be included.

**Varied amounts may be used.