

Tex-Mex Slow Cooker Enchiladas

Enchilada red sauce:

1 tablespoon olive oil
3 cloves garlic, minced
1 teaspoon oregano
½ teaspoon ground cumin
28-ounce can red chile

sauce, preferably Las Palmas

2 tablespoons masa harina
⅔ cup water
1-2 tablespoons red chile powder or to taste
1 tablespoon brown sugar

Beef filling:

1½ pounds ground beef
1 medium white onion, chopped
½ teaspoon salt
½ teaspoon fresh ground pepper

6 soft yellow corn tortillas
2½ cups frozen corn niblets, thawed or drained, canned corn
2 cups shredded sharp cheddar cheese
2 2.5-ounce cans sliced ripe black olives, drained

1. To make red sauce, warm olive oil, and cook garlic over medium heat in a skillet; do not brown. Add oregano, cumin and red chile sauce, bring to a simmer and cook 15 minutes.

Whisk together the masa harina and water; whisk into sauce and simmer 10 minutes. Stir in chile powder and brown sugar; cook 10 minutes more.

2. In a medium skillet over high heat, cook the ground beef and onion until the meat is no longer pink and the onion is limp, using a wooden spoon to break up the ground beef. Add the salt and pepper.

3. Coat slow cooker interior with nonstick spray. Place two tortillas in the bottom of the cooker. In layers, add a third of the meat, corn, enchilada red sauce, cheese and olives. Repeat the layers twice more. Cover and cook on low for six to seven hours. Serve straight out of the cooker, accompanied with sour cream and guacamole.

— *Beth Hensperger and Julie Kaufmann, "Not Your Mother's Slow Cooker" (Harvard Common Press, 2004), submitted by Dona Dickie*