**BEST HOMEMADE ENCHILADA SAUCE (AND QUICK!)**

4 tbsp. canola oil

2 tbsp. flour

3 tbsp. chili powder

½ cup tomato sauce

1 cup chicken broth (water can work too)

2 tsp. ground cumin

1 tbsp. garlic, minced

½ tsp. onion powder

¼ tsp. salt

Heat the canola oil in a saucepan on medium heat.

Add the flour and chili powder and stir. Cook until the bright red color turns a bit brown while stirring.

In a small bowl mix the tomato sauce with the rest of the ingredients until it is fully blended.

Add to your saucepan and whisk until fully mixed. Cook for 8-10 minutes on medium heat until thickened.

<http://dinnerthendessert.com/best-homemade-enchilada-sauce-and-quick/>