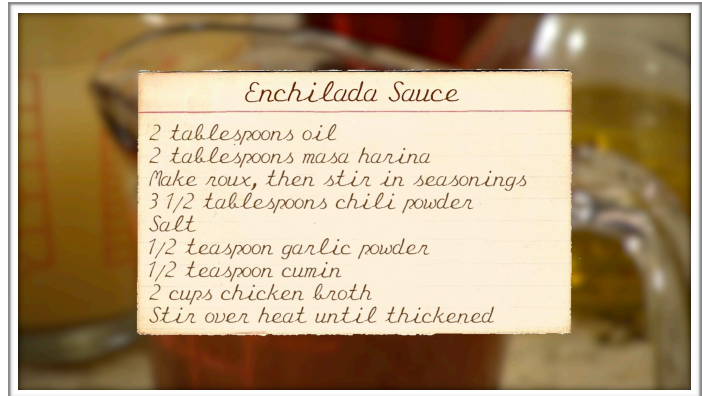


TIM FARMER'S COUNTRY KITCHEN

ENCHILADA SAUCE

2 tablespoons oil
2 tablespoons masa harina
3 1/2 tablespoons chili powder
Salt
1/2 teaspoon garlic powder
1/2 teaspoon cumin
2 cups chicken broth



Mix together oil and masa harina over medium heat until combined, making a roux. Season roux and stir in chicken broth. Heat until thickened and smooth. Seasonings will give it the “reddish” color.