

# TIM FARMER'S COUNTRY KITCHEN

## ENCHILADA SAUCE

*2 tablespoons olive oil*  
*2 tablespoons masa harina*  
*3 1/2 tablespoons chili powder*  
*Dash of salt*  
*1/2 teaspoon garlic powder*  
*1/2 teaspoon cumin*  
*2 cup chicken broth*

Mix together oil and masa marina over low/medium heat to make a roux. Stir in seasonings and add chicken broth to make a liquid. Heat until thickened (or can add corn starch to thicken up).

