**HOMEMADE ENCHILADA SAUCE**

YIELD: 4 CUPS  
PREP TIME: 5 MINUTES  
COOK TIME: 15 MINUTES  
TOTAL TIME: 20 MINUTES

You’ll never want store-bought enchilada sauce after making this super easy, no-fuss homemade version!

**INGREDIENTS:**

1/4 cup vegetable oil  
1/4 cup all-purpose flour  
1 (28-ounce) can crushed tomatoes  
2 tablespoons plus 2 teaspoons chili powder  
1 1/2 teaspoons dried oregano  
1 teaspoon cumin  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 tablespoon brown sugar, packed  
Kosher salt and freshly ground black pepper, to taste

**DIRECTIONS:**  
Heat vegetable oil in a saucepan over medium high heat. Whisk in flour until well combined, about 1 minute. Stir in tomatoes, chili powder, oregano, cumin, garlic powder, onion powder, brown sugar and 1 cup water; season with salt and pepper, to taste. Bring to a boil; reduce heat and simmer until slightly thickened, about 10 minutes. Store in an airtight container in the refrigerator for up to two weeks.  
  
<http://damndelicious.net/2014/03/17/homemade-enchilada-sauce/>