

Garlic Beef Enchiladas

Makes 4 to 6 servings.

Ingredients

- 1 pound ground beef
- 1 medium onion, chopped
- 2 tablespoons flour
- 1 tablespoon chili powder
- 1 teaspoon salt
- 1 teaspoon garlic powder
- $\frac{1}{2}$ teaspoon ground cumin
- $\frac{1}{4}$ teaspoon rubbed sage
- 1 can (14½ ounces) stewed tomatoes
- Sauce (see recipe)
- 10 (7-inch) flour tortillas
- 2 cups shredded Colby jack cheese
- Sauce:
 - 4 to 6 garlic cloves, minced
 - $\frac{1}{4}$ cup (stick) butter or margarine
 - $\frac{1}{2}$ cup flour
 - 1 can (14½ ounces) beef broth
 - 1 can (15 ounces) tomato sauce
 - 1 to 2 tablespoons chili powder
 - 1 to 2 teaspoons ground cumin
 - 1 to 2 teaspoons rubbed sage
 - $\frac{1}{2}$ teaspoon salt

Directions

1. In saucepan over medium heat, cook beef and onion until meat is no longer pink; drain. Add flour and seasonings; mix well. Stir in tomatoes; bring to boil. Reduce heat; cover and simmer 15 minutes.
2. Meanwhile, prepare sauce.
3. Pour about 1½ cups sauce into ungreased 13-by-9-inch pan. Spread about $\frac{1}{4}$ cup beef mixture down center of each tortilla; top with 1 to 2 tablespoons cheese. Roll up tightly; place seam side down over sauce in pan. Top all with remaining sauce. Cover and bake at 350 degrees 35 to 40

minutes. Sprinkle with remaining cheese. Bake uncovered 10 to 15 minutes longer or until cheese is melted.

4. In another saucepan, saute garlic in butter until tender. Stir in flour until blended. Gradually stir in broth; bring to boil. Cook and stir for 2 minutes or until bubbly. Stir in tomato sauce and seasonings; heat through.