

## **Beef and Black Bean Enchiladas - Anthony Salemme**

*By Chef Anthony Salemme for RINewsToday.com*

Serves 6

Cinco de Mayo is more than chips and guacamole or tacos. This easy homemade enchilada sauce is better than anything you can get from a can.

### **Enchilada Sauce**

20 ounces tomato puree  
2 ½ cup beef stock  
3 Tablespoons vegetable oil  
3 Ancho chili peppers  
3 Guajillo peppers  
1 Tablespoon cumin powder  
1 Tablespoon smoked paprika  
2 teaspoons oregano  
2 Tablespoons flour  
2 teaspoons onion powder  
2 cloves garlic minced

Seed the chili peppers and toast them quickly on both sides on top of the stove flame. 15 seconds per side. Break up into small pieces and place in spice grinder with other spices and flour.

Heat the oil in a saucepan, add garlic and cook until fragrant. Add spice mixture and stir while cooking for 5 minutes. Next add the broth and tomato puree mix until smooth. Simmer 20 minutes.

### **Enchilada Filling**

1 pound ground beef  
2 tablespoon vegetable oil  
1 medium onion, peeled and diced  
1 can black beans, drained and rinsed  
1 cup sour cream  
8 ounces cheddar cheese, shredded  
1 package (6) corn & flour tortillas

In a skillet, heat the oil, add the beef, and let it begin to brown on one side then add the onion. Brown meat for about 10 -12 minutes with onion. When done drain the fat. Add 1 cup enchilada sauce and simmer 20 minutes. Next add sour cream.

### **Pre heat oven 400F**

In a 9"x13" baking dish spoon about ¾ cup sauce on the bottom. Lay out the tortillas. Divide the beef between the 6 tortillas, top each with some cheese (reserve some cheese for topping) and beans. Roll each tortilla and place it seam side down onto the layer of sauce. Pour the remaining sauce over the top and sprinkle with remaining cheese. Bake for 40 minutes covered, the 10 minutes uncovered.

Top with avocado and tomatoes if you like.