

RECIPES

Interior Mexico-style Enchiladas

I call this recipe Interior-style Enchiladas, because they are typical of the red chile enchiladas served in Mexico's interior. There, instead of being smothered with sauce as is the custom in Mexican-American restaurants, the tortillas are dipped in the sauce, heated in oil, wrapped around the filling, and then just a little more sauce is added before a garnish of *queso fresco* and *crema mexicana*. Often, they are served without additional heating.

One of the reasons that enchiladas are often made this way, instead of being heated in an oven, is that, in the past, and still today, many Mexican homes do not have ovens to heat large batches of enchiladas, so they are made on stovetops. The slightly acidic *guajillo* chiles strike a lovely balance with the fruity *anchos*. You may certainly substitute ground cumin for the whole seeds, but the lack of toasting will make a discernable difference. Like all enchiladas, these go well with rice.

Ingredients

8 corn tortillas
1 recipe [Interior Mexico-style Enchilada Sauce](#)
Spray oil
8 ounces *queso fresco*, or substitute fresh mozzarella cheese, shredded
1/4 cup *crema mexicana* (see recipe [HERE](#))



Directions

- 1. Sauce and "soften" the tortillas.** Brush each tortilla on both sides with the enchilada sauce then give both sides of each tortilla a quick burst of spray oil. Stack the tortillas in a plastic tortilla warmer or wrap them in a towel. Microwave the tortillas for 35 - 45 seconds on high, or until they are very flexible.
- 2. Roll the enchiladas.** Put about ¾ ounce of cheese in a line just off center of a tortilla and roll it into a tight cylinder around the filling. Repeat the process, making a total of 8 enchiladas. The enchiladas can be made to this point several hours before serving and refrigerated.
- 3. Heat the enchiladas.** To serve, put two enchiladas, side by side, on each of 4 serving plates. Spoon just a little of the remaining sauce over the enchiladas, top with the remaining cheese, and drizzle some *crema mexicana* on top. Microwave each plate, separately, for about 45 seconds on high, or put them into a 350 degree oven for about 10 minutes