



Category (Main Dishes)

## David Days' Famous Enchiladas

Submitted by (David Day)

<p><b><u>Recipe</u></b></p> <p>1 pound ground beef lean and drained          1 medium onion, chopped          1 (15 oz) can chili, without beans          1 (16 oz) can refried beans          1 (16 oz) can enchilada sauce          1 1/2 teaspoon salt          1 teaspoon pepper          1 1/2 teaspoon garlic salt          1 tablespoon chili powder          18 white or yellow corn tortillas          vegetable oil          1 lb mild cheddar cheese, grated</p> <p>Cook ground beef in small pieces until done. Add 1/2 onion to ground beef while cooking. Season 1/2 of salt, pepper, garlic salt and chili powder after meat is done. Add the Chili w/o Beans and Refried Beans and let simmer for 1/2 hour. Add remaining seasoning (or season to desired taste) and simmer while cooking tortillas. Bring 1/4 inch of oil to high heat in frying pan. Place tortillas in the oil (I use 2 forks) one by one on both sides until the tortillas are cooked. (have swelled and started to firm.) Place filling into tortillas (about 2 Tablespoons each), roll tortillas and place in 12X20 inch cooking pan. Pour warm enchilada sauce over rolled tortillas (over the edges, especially) and cover with grated cheese. Cook in 350 degree preheated oven until cheese has thoroughly melted (about 15 minutes). Serve with salsa, chopped onions, lettuce and sour cream. 6 servings</p>	<p><b><u>Grocery List</u></b></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><b><u>Side dish</u></b></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><b><u>Tips/Helpful hints</u></b></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>