

OZARK ENCHILADAS

Linda Shane's



Ozark National Scenic Riverway

Make a recipe of cornmeal griddlecakes (recipe below).

Make a recipe of the enchilada sauce (recipe below).

Cook and shred 2 chicken breasts. Grate about a cup of cheddar, Monterey jack or Mexican cheese. Top a griddlecake with chicken, cheese and enchilada sauce. Then top with your choice of condiments (sliced olives, chopped green onions, sliced radishes, shredded lettuce or cabbage, chopped tomatoes - any or all). Enjoy. Serves 3-4.

Homemade Enchilada Sauce

3 tbsp all-purpose flour
3 tbsp oil or butter

1 tbsp chile powder (or to taste)
3 cups water, chicken broth or vegetable stock or a mixture

Heat oil in a large pan; add flour and chile powder. Blend well and cook for a minute or so. Slowly begin adding liquid, stirring constantly to avoid lumps. Continue adding liquid and stirring until desired consistency is reached. Simmer for about 20 minutes, season to taste with salt and pepper.

Cornmeal Griddle Cakes

1 cup boiling water
1 cup buttermilk
1 cup flour
1 tsp salt
 $\frac{1}{4}$ cup salad oil

$\frac{3}{4}$ cup yellow cornmeal
2 eggs
3 tsp baking powder
 $\frac{1}{4}$ tsp soda

Pour boiling water over cornmeal; stir until thick. Add buttermilk; beat in eggs. Sift flour, baking powder, salt and soda; add to cornmeal mixture. Stir in salad oil. Bake on hot ungreased griddle. Makes about 14 dollar sized pancakes or 6 full sized pancakes.



Special Bridal Shower Edition
Lisa & Ryan (2006)