

NEISD CHEESE ENCHILADAS

North East ISD Food Service

2 lbs. margarine or shortening *1c*
2 1/4 lb. flour, white
1 c. chili powder *1/4*
1/3 c. salt
2 T. garlic powder *1/2 T*
2 1/2 tsp. black pepper *3/4 tsp.*

2 1/2 tsp. oregano *3/4 tsp.*
2 T. comino *1/2 T.*
3 gal. water *3 qt.*
9 lbs. American cheese *25 lbs*
1/2 lbs. mozzarella cheese *4oz*
216 corn tortillas *54*

Melt fat in a stockpot or kettle. Add flour and seasoning to the fat and blend well. Gradually stir in water, using a wire whisk. Cook on medium heat, stirring constantly until the mixture thickens (about 1 hour). Remove from heat. (This amount of sauce will yield 3 gallons plus 1 1/2 quarts.) Shred cheese, Mix American and mozzarella cheeses together. Divide the cheese in 18 ounce batches. Lightly spread 6 (2-inch) full size steam table pans. Steam the corn tortillas to soften. Place 1/2 ounce cheese in each tortilla and roll tightly. You will need 18 ounces for rolling 1 pan of 36 enchiladas. Place enchiladas seam side down on the pan. Place 36 enchiladas in each pan, 3 rows of 12. Pour 3 1/4 quarts, hot enchilada sauce evenly over each pan of rolled enchiladas. Cover the outside edges to prevent drying out. Top each pan of enchiladas with 18 ounces grated cheese per pan. Bake approximately 15 minutes in a convection oven set at 350° or until cheese inside enchiladas is melted.

Main Dishes

NEISD CHILI FOR ENCHILADAS

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6 lbs. ground beef *1.5 lbs.*
2 1/4 c. white flour *1/2 c.*
2/3 c. dry onions
1/2 c. chili powder *2 lbs.*
3 T. salt *2.5 tsp.*
3 T. comino *2.5 tsp.*

2 tsp. garlic powder *1/4 tsp.*
1 1/2 tsp. black pepper *1/4 tsp.*
2 qt. diced, canned tomatoes *16oz*
1 lb. tomato paste *4oz*
1 gal. water *4c.*

Cook beef, stirring often to break meat into small pieces. Drain grease. Blend together flour, ~~dry onions~~ and seasonings and add to browned meat. Mix thoroughly. Strain ~~diced tomatoes~~ through a colander. Add tomatoes, tomato paste and water to the meat mixture. Blend thoroughly. Bring to a boil, stirring occasionally. Continue cooking until chili begins to thicken, about 15-20 minutes. Lower heat and simmer for another 30 minutes, stirring occasionally. Yield: 100 (14 cup) servings.