

Toni's Enchiladas

1. Ingredients

- 1 5 LBS. Potatoes (Idaho or Russett)
- 2 2LBS. El Popular Chorizo (Marsh or Kroger)
- 3 5 Dozen Corn Tortillas (El Milagro - Jewel in Chicago Work the best)
- 4 2 Cans of Peas Drained (15 Ounce Size)
- 5 4-5 Cans of Mild Old El Paso Enchilada Sauce (10 Ounce Size)
- 6 Pure Canola Oil (Crisco)
- 7 2 Medium Onions Diced
- 8 Salt & Pepper
- 9 3 Packages of American Cheese (24 Slice Packages -Not Fat Free 2% is OK)
You Can Substitute Pepper Jack if a More Spicy Taste is Wanted

2. Mix Ingredients Together

- 1 Boil Potatoes With Skins Until Tender. Then Peel & Dice.
- 2 Put 1/2 Cup of Canola Oil in a Frying Pan. Add 2 LBS of Chorizo & 2 Medium Onions Diced Brown Until Consistency of Ground Meat. Stir Regularly Using Medium to Low Heat. Takes About 30 Minutes.
- 3 Mix Meat Mixture With Diced Potatoes. Then Gently Fold in 2 Cans of Drained Peas. So Not to Mash Peas

3. Set Aside & Get Assembly Line Ready

- 1 Heat Enchilada Sauce.
Heat Oil & Griddle for Tortillas. (Tortillas Must Be Heated so When Fried in Oil They Will Not Fall Apart. Do Not Make Them Crisby When Heating on the Griddle.)
- 2 Once Everything is Heated, Put Tortillas on Griddle. When Tortillas are Warm, With Tongs Submerge Tortilla in Hot Oil. (2 or 3 Seconds) Remove With Tongs & Place on Plate. This Will Allow Oil to Drain off of Tortilla.
- 3 Dip Tortilla in Enchilada Sauce & Place on Another Plate.
Put Slice of Chesse Folded in Half in the Center of Tortilla. Then Put Approximately 2 Tablespoons of Potatoe Mixture on Top of Cheese. Then Fold One Side of Tottilla Over the Mixture & The Other Side on Top of th Other Fold. Next With Two Hands Flip the Enchilada Folded Side Down in a Foil Pan & Fill Pan. Do not More Than 2 Layers Per Pan. Also Put Wax Paper or Plastic Wrap Between Layers. Wrap & Freeze for up 6 Months.