



TORTILLA RELLENO

2 Tablespoons Oil
1 Pound Hamburger
1/2 Cup Chopped Onion
1 Clove Garlic, Minced
1 Cup Chopped Olives
1 Cup Diced Tomatoes
1/2 Cup Chopped Raisins
2 Tablespoons Vinegar
1/2 Teaspoon Chili Powder
1 Teaspoon Ground Cinnamon
1/8 Teaspoon Cloves
1 Teaspoon Sugar
1 Teaspoon Salt
12 Tortillas

1/2 Cup Chopped Onion
1 Clove Garlic, Minced
1 Tablespoon Oil
16 Ounces Tomato Sauce
1/4 Cup Chopped Bell Pepper
1/4 Cup Chopped Celery
3/4 Cup Beef Bouillon
1 Teaspoon Chili Powder
1/4 Teaspoon Oregano
1/8 Teaspoon Thyme
Grated Cheddar Cheese

DIRECTIONS

1. Brown hamburger and 1/2 cup onions, and 1 garlic clove in 2 tablespoons oil.
2. Add olives, tomatoes, raisins, vinegar, chili powder, cinnamon, cloves, sugar, and salt.
3. Simmer for 20 minutes, then spread the mixture in the center of tortillas.
4. Roll up and place in a greased shallow baking dish.
5. Sauté remaining onion, and garlic in 1 tablespoon oil.
6. Add tomato sauce, bell pepper, celery, beef bouillon, chili powder, oregano, and thyme.
7. Simmer for 20 minutes.
8. Pour half the sauce over the tortillas and sprinkle with grated cheese.
9. Bake in a 350 degree oven for 20 minutes.
10. Serve with remaining sauce.