



HAMBURER ENCHILADAS

- 2 Tablespoons Oil
- 1 1/4 Pounds Hamburger
- 1/2 Cup Chopped Onion
- 12 Ounces Tomato Paste
- 12 Ounces Vegetable Juice
- 1 Cup Water
- 2 Teaspoons Chili Powder
- 1 Teaspoon Crushed Red Pepper
- 1 Teaspoon Garlic Salt
- 1 Teaspoon Salt
- 1/4 Teaspoon Black Pepper
- 1/2 Pound Grated Cheddar Cheese
- 1/2 Cup Chopped Onions
- 24 Corn Tortillas

DIRECTIONS

1. In oil brown hamburger and 1/2 cup onions.
2. Add tomato paste, vegetable juice, water, chili powder, red pepper, garlic salt, salt and pepper.
3. Simmer for 45 minutes.
4. Dip each tortilla in hot fat just long enough to soften.
5. Spread 2 tablespoons meat mixture on each tortilla.
6. Sprinkle with grated cheese and onion.
7. Roll up and place in a shallow baking dish.
8. Sprinkle tops with remaining cheese and onion.
9. Pour remaining meat sauce over all.
10. Bake in a 350 degree oven for 15 minutes.