

# Tim Farmer's Country Kitchen

## DUTCH OVEN ENCHILADAS

### *Enchilada Sauce*

5 tablespoons oil  
5 tablespoons flour  
5 tablespoons chili powder  
Dash salt  
1 teaspoon cumin  
4 ½ cups chicken stock  
½ tablespoons oregano, chopped  
2 cloves of garlic, chopped



Mix together oil and flour until combined, and pour in pan to heat. Stir in spices and chicken stock until smooth. Stir in oregano and garlic and reduce sauce over medium heat until thickened. Set aside.

### *Filling*

Oil  
1 onion, chopped  
¼ green pepper, chopped  
1 1/2 pounds chicken, cut into small chunks  
1 ½ teaspoons cumin  
Dash of cayenne pepper  
15 ounces corn  
15 ounces black beans

Add oil to pan and cook onions and peppers until soft. Add chicken and season, turning to coat. Cook until done. Stir in corn and black beans and set aside.

### *Cornbread Topping*

1 ¾ cups cornmeal  
1 egg  
1 cup buttermilk  
6-8 pickled jalapenos, chopped

Mix together until smooth. Set aside.

### *Enchiladas*

3-4 Tortillas  
Shredded cheese

Pour some sauce into bottom of pan, spread to coat. Add in some filling and top with tortilla. Continue to layer until ingredients are all used. Top with cornbread mix and cover with cheese. Cover and cook 350 degrees for 25-30 minutes.