



BOLNER'S
Fiesta
BRAND

BOLNER'S FIESTA PRODUCTS, INC.

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Enchiladas using Fiesta Brand Enchilada Seasoning

Serves 4-6

¼ cup Oil

½ cup **Bolner's Fiesta Brand® Enchilada Seasoning**

2.5 cups Water

12 Corn Tortillas

1/3 lb. Grated Yellow Cheese

1/3 lb. Monterey Jack Cheese

¼ cup Fresh minced onion or 2 Tbsp. **Bolner's Fiesta Brand® Instant Chopped Onion**

½ cup oil for warming Tortillas

Heat ¼ cup oil in a skillet over medium heat. Add the Enchilada Seasoning and cook, stirring constantly, until the color begins to darken (1-2 minutes). Add the water, bring the sauce to a boil, lower the heat and simmer until it thickens (about 5 minutes). Heat the ½ cup oil in a small frying pan. Using tongs, dip a tortilla in the hot oil for 15 seconds to soften it. Drain. Fill the tortilla with grated cheese, one tablespoon of sauce and roll it up. Garnish with more grated cheese, sauce and minced onion. Arrange in a baking dish or as individual servings. Heat in an oven or in a microwave until the cheese is melted.

San Antonio Enchiladas using Fiesta Brand Chili Pods

Serves 6-8

3-4 Bolner's Fiesta brand® Ancho Chili Pods

2 cloves fresh garlic or 1.5 tsp Bolner's Fiesta Brand® Garlic in Oil

¼ tsp Bolner's Fiesta brand® Whole or Ground Comino

½ cup flour

1/3cup Oil

1 quart Chicken Broth

2 tsp Bolner's Fiesta brand® Fajita Seasoning

2 dozen Tortillas

¾ lb. Cheddar Cheese

¾ lb. Monterrey Jack Cheese

1 Medium Onion, Chopped or 2 Tbsp. Bolner's Fiesta Brand® Instant Chopped Onions

Cooking oil to warm tortillas.

Remove the stems and seeds from the chilies. Place in small pot and cover with cold water. Bring to a boil and simmer for 10 minutes. Let cool for 30 minutes. Reserve the liquid. Grind the chilies in a blender or food processor and set aside. For a sweeter flavor, scrape the meat of the chili and discard the skin prior to blending.

Heat the oil in a heavy pot over medium heat. Add the flour and cook until it starts to brown. Add the garlic and Comino and fry for 1 minute. Add the reserved chili pulp and chicken broth and simmer until sauce thickens.

Heat the about ½ cup oil in a small frying pan. Using tongs, dip a tortilla in the hot oil for 15 seconds to soften it. Drain. Fill the tortilla with grated cheese, one tablespoon of sauce and roll it up. Garnish with more grated cheese, sauce and minced onion. Arrange in a baking dish or as individual servings. Heat in an oven or in a microwave until the cheese is melted. For added heat, use a combination of New Mexico or Cascavel pods with the Ancho Chili Pods.