



"I planned on introducing them to Mexican Cuisine. Chile Rellenos and Enchiladas. Arthur brought the tortillas and the ingredients I needed to prepare "Gail's Mushroom Cheese Enchiladas"-My wedding dinner-with kosher platters to keep everyone happy." - Small Medium at Large

Gail's Mushroom Cheese Enchiladas

Ingredients for Sauce

One Onion
Two Bell Pepper
5 cloves Fresh Garlic
2 cans Mild Las Palmas Enchilada Sauce Sauté garlic.

Thinly slice the onion and bell peppers;
Sauté on medium heat until onions are translucent.
Add sauce, let simmer low for 20 minutes.
(While cooking add some powdered cumin.)

Ingredients for Enchilada

3 bunches of Green Onions
1 can black pitted olives
2 lbs. Of Fresh Mushrooms
1 Vegetable Bouillon Cube
1 Stick of Butter

2 Packages of Flour Tortillas
1 lb. Jalapeno Jack Cheese
1 lb. Cheddar Cheese
Spices
Garlic powder, cumin, salt

In a large skillet melt butter and bouillon sauté sliced mushrooms, olives and green onions. Save the green to decorate on top later. Sauté until everything is cooked.

Let cool.

Grate Cheese and mix together in a bowl.

Place a small amount of sauce in the bottom of a baking dish. Take a tortilla and dip it in the saucepot to moisten it.

Put a generous amount of sautéed vegetables in the middle spread evenly than add grated cheese. Roll it up and place in baking dish. Continue until you pack the dish full putting each enchilada next to the other. Pour sauce over the whole dish, top with more grated cheese.

Bake at 350 degrees for one hour.

Let cool for 10 minutes

Serve with sour cream, sliced avocado, and fresh salsa on top.

Yield 12-18 Servings