



Enchilada Sauce

O-323-00

Sauces, Gravies and Dressings

Color Code: Green

Sodium: High

Yield: 100 Portions

Each Portion: 7 tbsp (3-¾ oz)

Time: 15 - 20 min.

INGREDIENTS

Item	Measure	Weight	Approx issue
WATER, WARM	1 gal + 1 cup	8 lb 14 oz	
BASE, VEGETABLE, LOW SODIUM	¼ cup	2-½ oz	
SAUCE, TOMATO, CANNED	1-¾ gal + 2 cup	16 lb 3 oz	2-½ No. 10 Can
TOMATO PASTE, CANNED	2-¼ cup	1 lb 4 oz	½ No. 10 Can
SALT	¼ cup + 1 tbsp	3-¾ oz	
CHIPOTLES IN ADOBO SAUCE	¼ cup	2-¾ oz	
GARLIC, GRANULATED	¼ cup + 1 tsp	2 oz	
PEPPER, BLACK, GROUND	1-½ tsp	0.11 oz	

DIRECTIONS

1. Combine warm water and vegetable base; whisk until fully incorporated.
2. In a large stock pot or steam-jacketed kettle, combine tomato sauce, reconstituted vegetable base, tomato paste, salt, chipotles in adobo sauce, garlic and pepper. Using a wire whisk, stir to thoroughly combine ingredients.
3. Bring sauce to a simmer. Simmer for 15 to 20 minutes or until sauce has slightly thickened. CCP: Internal temperature must reach 135°F (57°F).
4. Remove from heat and CP: Hold hot at 135°F (57°F) for use in recipe, or CP: Cover and refrigerate at 41°F (5°C) for later use.

RECIPE NOTES

1. Serving Suggestions: Use as directed in Beef Enchiladas L-063-00 or Turkey Enchiladas L-063-02.
2. Minor's low sodium concentrated vegetable base paste was used in the development of this recipe to make vegetable broth. If using a different brand, refer to manufacturer's instructions for reconstitution rates.
3. In Step 2, if chipotles in adobo sauce are not available, 2 tbsp (0.50 oz) chili powder and ½ tsp (0.04 oz) cayenne can be substituted.
4. * Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.

NUTRITION FACTS

Calories	27
Carbohydrates	6 g
Sugars*	3 g
Protein	1 g
Fat	0 g
Saturated Fat	0.0 g
Sodium	718 mg
Calcium	16 mg
Fiber	1.5 g



Combat Capabilities Development Command-Soldier Center // U17-238