

Blender Enchilada Sauce

1 Can tomato sauce
1 1/2 Tablespoons chili powder
1 1/2 Teaspoons cumin
1 Teaspoon Mexican Oregano
1/2 Onion, quartered
2 Cloves garlic
Salt to taste
1 teaspoon sugar

Add all the ingredients to your blender or bullet and blend until smooth. Transfer to a small saucepan and bring to a boil, stirring frequently. Reduce heat to low and simmer for 5 minutes. Serve over enchiladas, or just eat it with a spoon!

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