

Wining and Dining *the Casa di Vino Way*

Cheese Enchiladas with Mole Sauce

Yield: 8 servings

Mole

2 Tablespoons oil
2 medium onions, chopped . about 2 cups
2 cloves of garlic, minced
1/4 cup chili powder
2 Tablespoons brown sugar
3/4 teaspoon cinnamon
1/2 teaspoon ground ancho chili powder
1 15oz can diced tomatoes (pureed would work too for a smoother sauce)
2 cups water
3 Tablespoons cocoa powder
3 Tablespoons peanut butter

Enchiladas

16 oz Monterey Jack Cheese, shredded
16 8-inch tortillas

To make sauce, sauté onions in oil until soft and golden, about 12 mins. over medium heat. Add garlic, chili powders, sugar and cinnamon and cook for about a minute. Add tomatoes, water, cocoa, and peanut butter. Simmer over low heat for 15 minutes. Salt and pepper to taste.

You will need two 9x13 pans. Preheat oven to 350.. Pour about a cup of mole into the bottom of each 9x13 pan. Take a tortilla and place 2 1/2 Tablespoons of cheese along the center of the tortilla. Roll up and place seam side down in pan. Reserve about 2/3 cup of cheese. Repeat with remaining tortillas, placing 8 enchiladas in each pan. Cover with remaining sauce. Sprinkle 1/3 cup of cheese across each set of enchiladas.

Bake 20 minutes or until sauce is bubbly and cheese melts.

Source: Vegetarian Times

Suggested Wine Pairing: 2006 Quara Torrontes

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)