

Red Enchilada Sauce (Vitamix)

2 cups chicken broth
1 tbsp. olive oil
1 tbsp. red wine vinegar
1 Roma tomato, halved
1 garlic clove, peeled
1/4 tsp. oregano
1/2 tsp. cumin
2 tbsp. chili powder
1/2 tsp. salt
1/4 cup all purpose flour

Place all ingredients in blender. Cook on Soup setting on Vitamix (which is approx. equal to 6 minutes on High). May be used immediately, or frozen for future use.

Yield: 3 cups

Recipe Source: Vitamix cookbook

<http://michellesnewrecipes.blogspot.com/2014/01/red-enchilada-sauce.html>