

Sutton's enchiladas have 1 cup sour cream

By Theresa Wulf
Lifestyle Reporter

"One cup."

Before I even had a chance to tell him, Jack Sutton knew why I was calling.

His recipe for Beef Enchiladas was printed in last week's Readers' Recipe Box. However, an ingredient was mentioned in the instructions that hadn't been listed previously in the recipe.

When a reader called to find out how much sour cream to put in the dish, I called Sutton to find out. And when his secretary told him I was on the phone, he already knew what I was calling about – he'd had a few phone calls earlier.

I also had to call him later in the week to find out about following directions on the chili mix packages. This time, his greeting of "One cup" wasn't right.

But he did say that those who use the chili mix need only add a cup of water or tomato juice before simmering – chili or kidney beans and tomatoes are not needed. (Sutton checked several chili packages before calling to explain this, too.) He also said a taco seasoning mix and one cup water may be used.

After the second discussion, he also suggested that I give the recipe a trial run before I printed it. So this past weekend I made up a batch, and the consensus of family and friends was that the enchiladas were as good as Sutton said.

Here, again, is the recipe.

Beef Enchiladas

1 pound ground beef
1 medium onion, chopped
1 package dry chili mix
1 can refried beans
1 can cream of mushroom soup
12 flour tortillas
1 cup grated mild cheddar cheese
1 bowl chopped lettuce and tomatoes

Mix ground beef and onions in large skillet and brown. Add chili mix and 1 cup liquid. Simmer for 5 minutes. Add refried beans and mix well. Fill tortillas with mixture from skillet and roll. Place in baking dish with seam side down.

In separate bowl, mix sour cream and mushroom soup and spread over top of rolled tortillas. Bake at 350 degrees for 35 minutes. Remove from oven and sprinkle with mild cheddar cheese on top. Return to oven for 5 minutes. Remove and serve on bed of chopped lettuce and tomatoes. Serves 8.

The confusion about Sutton's recipe brings up a point for those submitting items: Make sure every step is written down. Many people are so used to making their favorite recipes that they don't remember the few little fine points when the process is written out for someone else. Please check to make sure all steps are included.

Don Claasen, a representative on the Dodge County Board of Supervisors, submitted a recipe last week for German Chocolate Upside-Down Cake.

"It's my favorite microwave cake," he said in a short note at the bottom of the recipe. The obviously was the original copy of an often-used recipe, as shown by several stains on the paper.

"The spots show I'm a colorful cook," his note also explained.

German Chocolate Upside-Down Cake

1/3 cup brown sugar
1/3 cup oleo margarine
Pecan halves
1/2 cup flaked coconut
2 tablespoons milk
Single layer chocolate cake mix

On high, heat sugar and margarine in small glass bowl for 30 seconds or until butter is melted. Stir until smooth. Into 8- or 9-inch round (non-metallic) baking dish lined with waxed paper, spread butter mixture. Arrange pecans on top. Sprinkle with coconut and drizzle with milk. Pour cake mix (which has been prepared according to package directions) over coconut. Heat 6 1/2 to 8 minutes on 70 percent power. Let stand, covered, 10 minutes. Invert onto serving platter. Carefully peel off waxed paper. Store covered until cool.

Several people are inquiring about recipes for homemade ice cream. One of them is S.W.L. of Fremont, who says, "We just received an ice cream freezer for an anniversary gift. I'd love to make some special desserts for my family in it. Do you have any recipes?"

Another reader from the Fremont area is looking for special barbecue sauce recipes. "Cooking over an open flame is one of my favorite parts of summer," he writes. "I'd like an extra-special sauce to put on my chicken, hamburgers and steaks – I don't like to use those already made up."

Send your questions, responses to questions or favorite recipes to Readers' Recipe Box, in care of the Lifestyle Reporter, Fremont Tribune, P.O. Box 9, Fremont, Neb. 68025.

Fremont Tribune
June 5, 1984