



*Gracias, Michele Benard, for sharing your recipe!*

*Ingredients:*

- One pound of hamburger
- Worcestershire sauce
- Onion
- 1 large can of enchilada sauce
- Milk
- Water
- Flour
- Chili Powder
- Cheese
- Lettuce
- Tomatoes
- Tortillas

*Instructions:*

Preheat the oven to 350 degrees.

In a saucepan, heat the enchilada sauce with one can of water and one can of milk and chili powder to taste. When it's warm, add some flour to thicken the mixture. Continue simmering, stirring occasionally, until the sauce is thick like gravy.

Meanwhile, brown the hamburger with the onion and a teaspoon of Worcestershire sauce. Drain, then return to the skillet and add a few spoonfuls of the enchilada sauce. Simmer for about five minutes.

Add beef, tomatoes, lettuce, and cheese to each tortilla. Roll it together and put it seam-side down in a 13x9-inch baking pan. When all the tortillas are filled and stuffed in the pan, pour the rest of the enchilada sauce over all of them. Cover with foil and bake until the sauce is bubbly, about 15-20 minutes. Uncover, sprinkle with cheese, and continue baking until the cheese is bubbly.

Top with your favorite toppings, such as lettuce, tomatoes, onions, sour cream, salsa, guacamole, etc.

