

## Beef Enchilada Soup

Serves 8 (1 quart)

Ground Beef	8 oz.
Canola Oil	2 tsp.
3/8" Diced Onion	2 oz.
Beef Base	1 ¼ tsp.
Ground Cumin	3/8 tsp.
Light Chili Powder	1/2 tsp.
Granulated Garlic	5/8 tsp.
Cayenne Pepper	1/8 tsp.
Masa Harina	1 3/4 oz.
Water	2 cups
Canned Crushed Tomatoes	2 3/4 oz.
Velveeta Cheese, Cubed	1 1/4 oz.

1. Brown ground beef. Let cool slightly. Set aside.
2. In a pot heat oil. Add and cook onions for 5 minutes.
3. Stir in masa harina to make a roux. Cook 5-7 minutes.
4. While whisking the roux, slowly stream in water. Stir constantly to eliminate lumps.
5. Add crushed tomatoes, base, and spices. Bring to a low boil. Reduce heat to a simmer.
6. In batches, gradually add cheese. Stir until melted and smooth.
7. Add ground beef. Heat through.
8. Adjust taste with salt, as needed.
9. Reserve and serve warm, 145°F minimum.