

Homemade Enchilada Sauce with *Arriba!*[®] Red Salsa

16 OZ *ARRIBA!* MEDIUM RED SALSA

16 OZ WATER

4 TBSP (LEVEL) MASA (SUBSTITUTE 2 TBSP FLOUR)

2 TSP CHICKEN GRANULES

¼ TSP SALT

½ TSP PEPPER

2 TBSP BUTTER

Purée salsa in a blender and set aside. Dissolve the masa in the cold water. Add chicken granules, salt and pepper; set aside. Slowly melt the butter in a deep pot. Turn the heat to high and add the puréed salsa. Fry the salsa for two minutes. While frying the salsa, purée the water mixture and add to the frying salsa. Bring to a boil and then simmer for about 5 minutes. Ready to serve or refrigerate for up to two weeks.

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