

Enchiladas With Cheese

- 12 canned or frozen tortillas
- ½ cup olive oil
- 2 cups minced onion
- 4 or 5 minced garlic cloves
- 3 cups sweet peppers skinned and minced
- 5 or 6 hot peppers, roasted and skinned
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon oregano
- ½ lb. sharp American cheddar, shredded

Place 6 tortillas each in 2 large squares of aluminum foil. The cakes can overlap each other slightly. Sprinkle with water, fold foil and heat in a moderate (350-degree) oven 10 minutes. Keep warm.

Saute onion, garlic, peppers (which are first oven roasted at 450 degrees for 30 minutes, then skinned, seeded and chopped) in olive oil. Stir continuously for about 20 minutes. Add salt and pepper and oregano.

Arrange 4 tortillas in a large shallow oiled pan. Top with a layer of the sauce, a little of the cheese. Add another layer of tortillas, sauce and cheese, and continue until all ingredients are used, finishing with cheese on top. Cover with foil and bake in a moderate (350-degree) oven for 30 minutes. Remove foil and bake 10 minutes longer. Serves 6 or more.