

Turkey Enchilada Ingredients:

- 1 16-ounce can of Plain Tomato Sauce (preferably no-salt)
- 1 Cup Pure Pumpkin Puree
- 1/4 Cup Mexican Spice Blend, Chili Powder Blend or Taco Seasoning
- 1/2 Cup Pumpkin Ale or other Seasonal Beer Ale/Lager (optional) or 1/4 Cup Water
- Pinch of Salt and Freshly Ground Black Pepper
- 2-3 Cups Roasted Turkey - pulled apart/shredded
- 1 Package of Corn Tortillas (10 to a pack)
- 1& 1/2 Cups Shredded Mexican/Jack/Cheddar Cheese Blend

Equipment needed:

- Baking Casserole Dish - 9 x 13

Directions:

1. Preheat oven to 375° Degrees Fahrenheit.
2. In a large mixing bowl, combine the tomato sauce, pumpkin puree, Mexican/Taco seasoning, Pumpkin Ale (if using) or water. Whisk to combine thoroughly. Season with salt and freshly ground pepper. Taste and adjust seasonings as needed, adding more seasoning as desired. If mixture is too thick, thin it a bit w/beer or water, though using a good Pumpkin or October Fest Ale/Lager rocks!
3. Shred the turkey using 2 forks and remove the bones and skin. Set aside.
4. Spoon 1 cup of the enchilada sauce into the bottom of the casserole dish, spreading it out evenly; set aside.
5. Fill each corn tortilla with some of the shredded turkey and a bit of the shredded cheese, using 1/2 cup of the cheese. Roll the tortillas up and place, seam side down in the baking dish. Alternately, you can fill each corn tortilla and place them, bottom side down in the baking dish, like a row of tacos. Use all ten tortillas and lay them all into the baking dish.
6. Pour the remaining enchilada sauce over the prepared tortillas and then top the enchiladas with the remaining shredded cheese.
7. Bake in the preheated oven for 25-30 minutes, until the sauce is bubbling and the cheese is thoroughly melted. Cool slightly before serving.
8. Serves 5 (2 enchiladas per person). Left-overs will hold for up to 3 days refrigerated in a tightly covered container. Will reheat best in the oven. Serve with reheated green beans sprinkled with Mexican or Taco Seasoning and Sautéed Bell Peppers and Onions to round out the meal.