

## ***Stacked Enchiladas Negras***

***Carolyn  
Thurston's  
Cookbook***

**<http://www.tastingspoons.blogspot.com>**

***From a cooking class with Phillis Carey***

*Great dish for a buffet. Would work well for a brunch too. Do not substitute the Mexican crema - it's important that you buy the "agria" kind, which means sour. Also, do not use Mexican table cream either. Regular sour cream will break down in this dish, whereas the Mexican variety will not.*



### ***ENCHILADAS:***

***2 pounds mushrooms, sliced, button  
8 ounces Poblano pepper, diced  
1 cup onion, chopped  
1 teaspoon cumin seeds, or ground  
cumin  
1 1/2 cups chicken broth, divided use  
2 tablespoons cornstarch  
1 1/2 cups heavy cream, divided use,  
Mexican crema  
15 ounces canned black beans, rinsed  
and drained  
1 1/2 cups salsa, bottled, Picante  
10 ounces red enchilada sauce, mild  
12 whole corn tortillas  
1 1/2 cups cheddar cheese, grated  
VINEGARY RED ONIONS:  
1 whole red onion, thinly sliced  
3/4 cup seasoned rice vinegar***

***Per Serving (excluding unknown  
items): 462 Calories; 26g Fat (48.9%  
calories from fat); 16g Protein; 45g  
Carbohydrate; 8g Dietary Fiber; 95mg  
Cholesterol; 913mg Sodium.  
Exchanges: 2 Grain(Starch); 1 Lean  
Meat; 2 1/2 Vegetable; 0 Non-Fat  
Milk; 4 1/2 Fat; 0 Other  
Carbohydrates.***

**Servings: 8**

**Preparation Time: 1 hour**  
Start to Finish Time: 2 hours

*A layered enchilada casserole, kinda, without meat.*

1. In a Dutch oven or large saucepan combine the mushrooms, chiles, onion, cumin seeds and 1/2 cup broth. Bring to a simmer and then cover and simmer until vegetables are juicy and limp, about 12 minutes. Uncover, increase heat and cook, stirring often, until vegetables are DRY and just beginning to brown, about 20 seconds.
2. In a measuring cup whisk together the remaining broth and cornstarch. Whisk in 1/2 cup crema and add to mushrooms. Cook until mixture boils and thickens, about 2 minutes. Combine black beans, salsa and enchilada sauce in a blender and puree.
3. Preheat oven to 350°. Pour 1 1/2 cups bean/enchilada sauce into a greased 9x13 baking dish. Stack 6 tortillas and cut in half. Arrange 6 halves in the casserole, straight edges against the edges, then overlap 3 whole tortillas to completely cover the sauce. Spread mushroom mixture over tortillas to cover. Repeat with tortillas and pour remaining black bean enchilada sauce over all to cover completely.
4. Bake until bubbling, 35-40 minutes. Sprinkle cheddar cheese on top and bake about 10 minutes until the cheese is melted. Remove from oven and let stand for 10 minutes before cutting or scooping. Serve topped with a few vinegary red onions on top and drizzle additional Mexican crema over the top.
5. VINEGARY RED ONIONS: Thinly slice onion and place in a medium skillet. Add vinegar and bring to a boil over high heat, stirring occasionally, about 2-3 minutes. Remove from heat and let stand until cool, stirring often. Add salt to taste. Serve immediately, or cover and refrigerate up to 3 days. Serve with a slotted spoon.