

“ELIGIBLE RECEIVER” CRAB ENCHILADAS yields 4 portions
recipe developed by The Clever Cleaver Brothers®

Boru® Vodka Sauce

- 2 cups tomato Juice
- 1/4 cup Boru™ Vodka
- 1 teaspoon Worcestershire sauce
- 1 teaspoon horseradish
juice from 1/2 lime
- 1/4 teaspoon salt
- 1/8 teaspoon coarsely ground black pepper

Enchilada Filling

- 1 pound shredded crabmeat
 - 1/2 cup diced onion
 - 1/2 cup diced yellow pepper
 - 4 cloves minced garlic
 - 2 tablespoons chopped fresh cilantro
 - 1 tablespoon chili powder
 - 1 cup shredded Mexican cheese (or Jack-Cheddar blend)
- 8 burrito-size flour tortillas

1. Combine the ingredients for the Boru Vodka Sauce. Cover and refrigerate until ready to use.
2. In a bowl, combine the ingredients for the enchilada filling. Cover and refrigerate until ready to use.
NOTE: this step can be prepare a day in advance of enchilada preparation.
3. Divide the enchilada filling in the middle of 8 tortillas. Roll the tortillas and place seam-side down in a baking dish. Cover with the Boru Vodka Sauce and top with shredded cheese.
4. Cover with foil and place in a preheated 350-degree oven for approximately 20 minutes, or until the sauce bubbles. **NOTE:** this recipe can also be cooked on the barbecue grill by heating one side of the grill to medium-high and placing the baking dish on the side of the grill that is off. This method is cooking with indirect heat.
5. Carefully remove from the oven or grill and use a spatula to place enchiladas on serving plates. Spoon some sauce from the baking pan over the enchiladas.

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