

# Dishing It Out

By Stephanie Levin-Gervasi

*American Way - Sojourns*

Santa Fe's culinary scene encompasses a variety of cuisines, from new Southwestern to heart-healthy to continental French. But that's not the whole enchilada. Situated downtown in a seventeenth-century building, you'll find The Shed, the home of classic New Mexican cooking for more than forty years.

When Thornton and Polly Carswell opened The Shed in 1953, its authentic home cooking soon had lines forming out the door. The main ingredient of its success? Original recipes from Polly, with a little help in Southwestern accouterments from her neighbor and culinary consultant, Consuelo Carrillo. Adding to the restaurant's appeal was its casual atmosphere, complete with cobblestone courtyard and patio, and vibrant wall art by local artist Shelbee Matis.

In 1968, the Carswells' son, Courtney, and his wife, Linnea, took over the business. Today, they continue the family tradition, offering provincial specialties such as *posole*, tacos, and green-chile stew. But it's the red-chile, blue-corn enchiladas that have made The Shed a local landmark. The oft-ordered dish's distinctive flavors shine through thanks to Consuelo's hand in the kitchen and Courtney's four annual excursions to New Mexico's Hatch Valley to retrieve 3,000 pounds of sandia chiles.

For the first time in thirty years, Courtney has decided to divulge the much-sought-after secret of The Shed's enchiladas. Lucky you.

## **THE SHED'S ENCHILADAS**

1 tablespoon vegetable shortening 1 tablespoon flour  
1 clove garlic, peeled  
1/3-1/2 cup powdered chile molida 3 cups water  
1 teaspoon salt 1 cup oil  
12 corn tortillas (use blue-corn tortillas if available)  
6 tablespoons green onion, chopped 4 cups grated cheddar cheese

Heat vegetable shortening in a 2-quart saucepan; then add flour and brown. In a blender, liquefy garlic, chile molida, water, and salt. Stir chile mixture into the roux and simmer for 20-30 minutes, stirring occasionally.

Heat oil over medium heat; then lightly saute tortillas one at a time until soft and slightly cooked; remove and blot with a paper towel.

Place one tortilla flat on an oven-proof plate. Sprinkle 1 tablespoon green onion and 1/2 cup cheese and cover with a second tortilla. Spoon 1/2 of the sauce to cover; then sprinkle 1/2 cup cheese on top. Bake in a 500-degree oven until enchiladas bubble around the edges. Makes 6 servings.

*The Shed, 113 E. Palace Ave., Santa Fe, New Mexico; (505) 982-9030. Chile molida is available through mail order. Lunch is served Monday-Saturday, 11 a.m.-2:30 p.m.; dinner is served Thursday, Friday, and Saturday, 5:30-9 p.m.*