



**FOR IMMEDIATE RELEASE**

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**McCormick Enchilada Sauce Mix Recall**  
**DEC Warns People with Milk Allergies of McCormick Enchilada Sauce Mix**  
*Health Risk: Undeclared Milk Ingredient*

The Department of Environmental Conservation is warning the public who may be allergic to milk that certain McCormick Enchilada Sauce Mixes contain milk products even though milk does not appear in the list of ingredients. The product has been found in Alaska and is being removed from retailers' shelves; however, DEC is asking consumers to check for this product in their homes.

People who have an allergy or sensitivity to milk ingredients run the risk of a reaction if they consume this product. No illnesses or allergic reactions have been reported to date. No other McCormick products are involved in this recall.

The McCormick Enchilada Sauce Mix was distributed to grocery stores nationally beginning September 17, 2008. The product comes in 1.5 oz. pouches with an expiration date of "best by AUG2910CH." The date is found printed in black on the back, bottom left of the pouch. The UPC Code is 52100091600 (see photo below).

Persons allergic to milk products and experiencing symptoms after consuming this product should consult their health care provider.

Consumers who have purchased this product should return it to the place of purchase for a full refund. Consumers with questions may contact McCormick at 1-800-632-5847.

For more information on recalls, log onto DEC's website at:  
<http://www.dec.state.ak.us/eh/fss/recalls/recallsalerts.htm>



**Enchilada** Prep Time: 15 minutes Cook Time: 10 minutes Serves: 4

**WHAT YOU'LL NEED**

- 1/2 cup McCormick Sauce Mix
- 1 cup water
- 1 cup (2 1/2 oz) tomato sauce
- 1/2 cup ground beef or turkey
- 1 cup enchilada shells (12 shells @ 1 1/2 oz)
- 1 cup shredded Cheddar cheese

**DIRECTIONS**

- 1. STIR** Sauce Mix, water and tomato sauce in medium saucepan. Bring to boil. Reduce heat and simmer 5 minutes or until thickened, stirring occasionally.
- 2. BROWN** meat in large skillet on medium-high heat. Drain fat. Stir in 1/2 cup of the sauce.
- 3. HEAT** shells, according to package directions. Stir into sauce in bowl. Spoon about 1/2 cup meat filling into each shell. Roll shells tightly, place seam side down on greased 11 x 17-inch baking pan. Pour remaining sauce over enchiladas. Top with cheese.
- 4. BAKE** at 325°F until cheese is bubbly and sauce is heated.

**Nutrition Facts**  
Serving Size: 1/4 cup (1 1/2 oz) (1/2 shell)  
Amount Per Serving: 100 calories

<b>% Daily Value*</b>	
<b>Total Fat</b> 10g	20%
<b>Sodium</b> 200mg	40%
<b>Total Crap</b> 10g	20%
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\*Percent Daily Values are based on a diet of total crap.

**McCormick & Co., Inc.**  
www.mccormick.com