

Chihuahua Style Burritos – *Burritos estilo Chihuahua*

Ingredients (for two portions)

- 4 wheat flour tortillas; homemade or from package
- 1 cup refried beans; homemade or from can
- 2 cups *guisados* (Mexican stews) of choice; for example, one cup of pork rind in green sauce and one cup of shredded beef with pepper strips
- 1 tsp oil, optional

Warm up beans and *guisados*; set aside. Place one tortilla on a board or other flat surface; spread about a quarter of a cup of refried beans on one half, leaving about half an inch uncovered around the edge. Top the beans with half a cup of *guisado*; in the photo, *chicharrón en salsa verde* (pork rind in green sauce):



Starting on the filled side, roll tortilla into a cylinder, keeping it tight; the fillings will spread towards the ends, but thanks to the edge that was left uncovered, they will not spill. Tuck the end of the tortilla facing down, so it will not unroll; repeat with the rest of the tortillas and fillings. Warm up a skillet or large frying pan over medium heat, brushing the surface with oil (if using). Place burritos with the end facing down, and grill for a couple of minutes. Flip burritos; the ends should be sealed from the heat (see photo):



Grill for another two minutes, then serve whole, or sliced in half:



For recipes for Wheat Flour Tortillas, Homemade Refried Beans, Pork Rind in Green Sauce, and Shredded Beef with Pepper Strips, visit mysliceofmexico.ca