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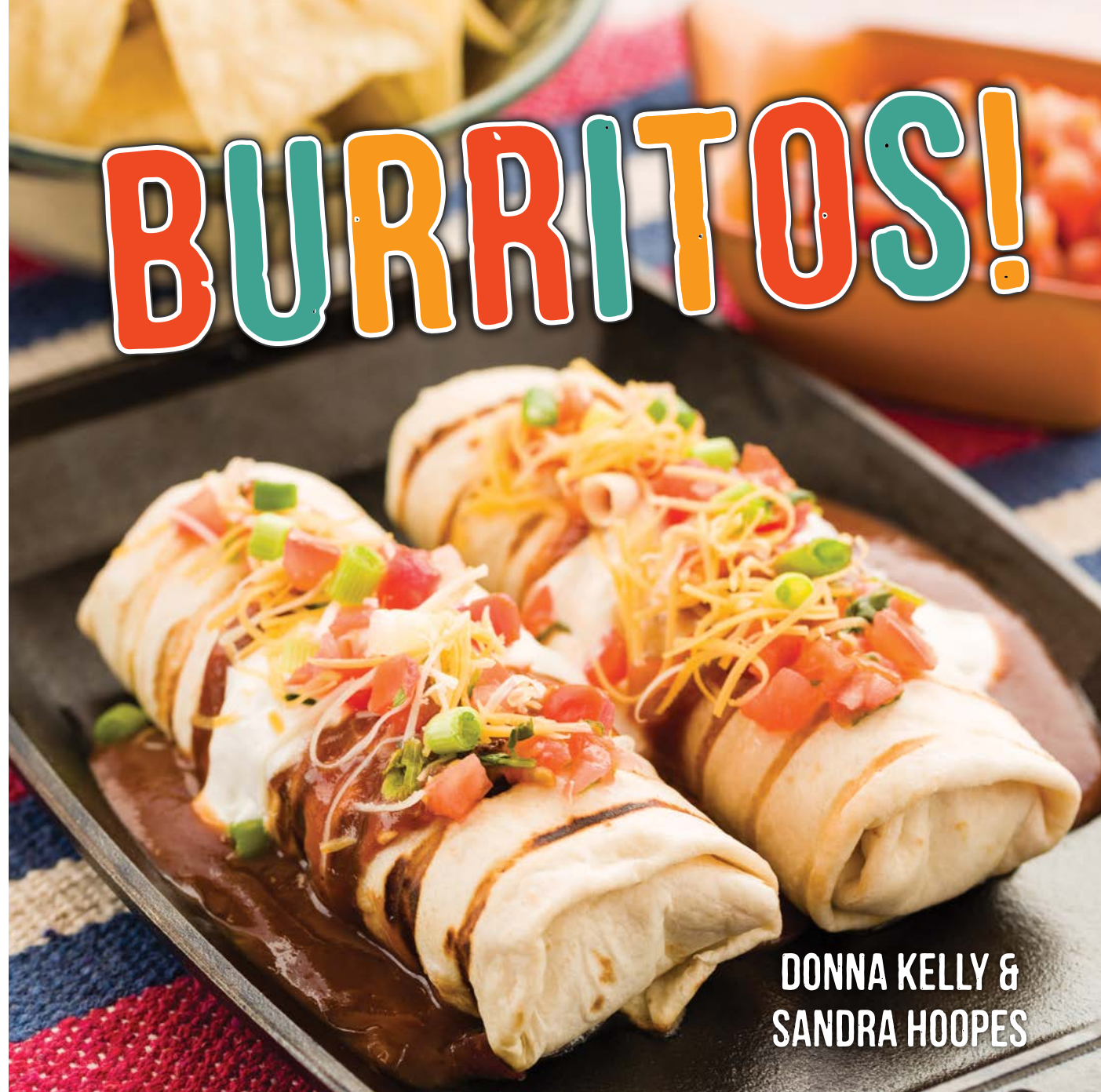
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BURRITOS!

KELLY
&
HOOPES

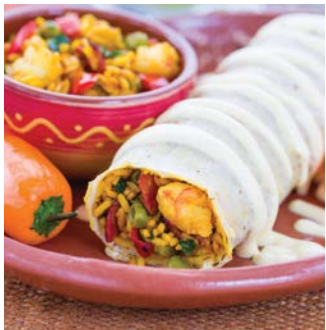


GIBBS
SMITH



BURRITOS!

DONNA KELLY &
SANDRA HOOPES



CONTENTS

Burrito Basics	4
Burrito Tips and Tricks	6
Rise and Shine	11
Updated Classics	22
New South of the Border	41
All-American Classics	62
Around the Globe	86
Sweet Treats	113
Sauces	122
Index	126

MINI APPLE CHIMICHANGAS

Vegetable oil for frying

2 tablespoons unsalted butter

1/2 cup light brown sugar

6 large Granny Smith apples, peeled, cored, and diced

1/2 teaspoon cinnamon plus more for dusting

1/4 teaspoon ground nutmeg

Pinch of salt

1 teaspoon fresh lemon juice

4 to 6 (10-inch) flour tortillas, warmed

1 cup heavy cream

2 to 3 tablespoons caramel sauce

Powdered sugar for dusting

Heat oil to 375 degrees in a deep fryer or large pot filled with no more than 3 inches of oil.

Melt butter in a large skillet over medium heat. Add brown sugar and stir until melted and smooth. Add apples and cook until fork tender, but not mushy, about 7 minutes. Remove from heat and sprinkle cinnamon, nutmeg, and salt over apples and stir in lemon juice.

Remove edges on three sides of tortillas to square off edges. Using a slotted spoon, spoon apple filling into center of tortillas and roll into burritos. Lay rolled burritos seam side down and let sit for a few minutes. Secure with toothpicks.

Use scraps of tortilla to test temperature of oil. Tortillas should bubble and float to top when oil is proper temperature. Fry chimichangas until golden brown and crispy. Drain on paper towels.

Pour cream into chilled glass bowl and whip half-way to soft peaks. Drizzle caramel sauce onto cream while whipping to medium peaks. Dust apple chimichangas with powdered sugar. Top with caramel whipped cream. Dust cream with cinnamon.

 **Makes 4 to 6 burritos**



HUEVOS EL DIABLO

6 plum tomatoes, halved

1 medium yellow onion, halved

3 jalapeños, stemmed and seeded, halved

4 tablespoons vegetable oil, divided

Salt and freshly ground pepper, to taste

4 cloves garlic, minced

1/2 teaspoon dried Mexican oregano

1/2 teaspoon red pepper flakes (optional)

4 to 6 large eggs

1 (15-ounce) can cannellini beans, drained and warmed

2 tablespoons butter

4 to 6 (12-inch) flour tortillas, warmed

4 ounces queso fresco, crumbled

3 tablespoons minced fresh cilantro

Preheat oven to broil.

Toss tomatoes, onion, and jalapeños with 2 tablespoons vegetable oil in a large bowl. Spread on a baking sheet, cut sides down, and season with salt and pepper. Broil until skins begin to turn dark brown, 6–8 minutes. Remove charred skins and pulse in a food processor to make a chunky sauce.

Heat remaining oil in a large skillet over medium-high heat. Add oregano, red pepper flakes, and garlic and then cook until fragrant. Add sauce to skillet and bring to a boil. Reduce heat to medium low and crack eggs into sauce, one at a time. Cook until eggs are desired doneness and season with salt and pepper.

Mash beans with a potato masher or fork, until chunky, then stir in butter until melted.

Assemble burritos by spooning beans on tortillas. Add 1 egg and sauce. Sprinkle with queso fresco and cilantro. Roll burritos as desired.

 **Makes 4 to 6 burritos**



NEW MEXICO FRITO PIE

- 1 pound ground beef
- 2 cloves garlic, minced
- 1/2 teaspoon salt
- 1 teaspoon cumin
- 1/2 teaspoon dried Mexican oregano
- 2 tablespoons chile powder
- 1 (8-ounce) can tomato sauce
- 3/4 cup canned diced tomatoes with chiles
- 1 (15-ounce) can Ranch Style Beans or pinto beans, with liquid
- 2 tablespoons masa or cornmeal
- 1/4 cup warm water
- 4 to 6 (12-inch) flour tortillas, warmed
- 6 ounces cheddar cheese, grated
- 1/2 large yellow onion, finely chopped or 3 green onions, thinly sliced
- 3 ounces Fritos Original Corn Chips, broken

Cook beef in a large skillet, breaking into small bits, over medium-high heat until browned, about 5 minutes. Spoon off excess fat. Stir in garlic, salt, and spices. Add in tomato sauce and diced tomatoes with chiles over high heat and bring to a boil. Reduce heat to low, cover and simmer for 20 minutes. Add beans, cover, and simmer, about 15 minutes, until most of liquid has evaporated.

Stir masa and water into a small bowl. Stir into beef mixture during last 10 minutes of cooking time.

Assemble burritos by spooning beef mixture onto tortillas. Top with cheese, onion, and Fritos. Roll burritos as desired.

This recipe works well when served, or transported, as a Burrito Jar (page 5).

 **Makes 4 to 6 burritos**

