

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>



Gunslinger – Tom - Beautiful Missouri
Ozark Mountain Country
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Gunslinger's Breakfast Burritos

I like breakfast burritos, and I like them stuffed to the gills with smoked meat. So that's my inspiration here. When you add scrambled eggs to the stuffing, there's little room for a lot of meat, so my tortilla **IS** eggs.

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Ingredients;

12 Eggs

Milk

Break all the eggs into a bowl or whatever you use, and thin big time with milk, beat until smooth.

Pour enough into a 12 inch nonstick skillet to make a thin tortilla. Cook till firm (a lid will help) and flip. This is the tricky part. If you're good, you can flip it with your wrist. If you're not good, you'll have to use a spatula. If it tears, don't worry. Dribble some of the thinned eggs into the tear to

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repair it, and let it cook just till firm. If you let it cook too long, it will be too dry to roll.

Stuff with left over pulled pork, **fatty** or pulled brisket, add fresh onion, bell peppers, salsa, cheese, re-fried beans or anything you like.

Roll, then place on griddle, heat until cheese melts and bottom of burrito is crispy.

Eat like a burrito and enjoy.

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