

Farmer's Burrito



Bottom quarter of a peeled white onion, plus 2 onions, finely chopped
1/2 lb. (250 g) lean bacon, chopped
1/2 lb. (250 g) good quality chorizo, crumbled
1 red bell pepper, seeded and chopped
3 tomatoes, roasted and chopped or 1 can (14 ½-oz./455 g) diced tomatoes, partially drained
3/4 lb. (375 g) pork tenderloin or boneless country-style ribs cut into ½-inch (2-cm) chunks
1 lb. (500 g) beef sirloin tip, cut into ½-inch (2-cm) chunks
1 serrano chile, finely chopped
Sea salt to taste
1/4 head of lettuce, thinly sliced
1 cup guacamole (optional)
Salsa of choice
8-10 flour tortillas, 8 inches in diameter

Heat disk over medium high heat and rub the chunk of onion around the pan several times to season it; discard the onion. Add the bacon, and when the fat starts to melt, stir in the chorizo and fry, stirring constantly, until the meats are cooked but not starting to brown or crisp, 8-10 minutes.

Add the chopped onions and bell pepper to the disk; reduce the heat to medium-low, and fry until the onions are golden, about 10 minutes. Spoon the excess fat into a large frying pan. Add the tomatoes to the disk and continue to cook for several minutes until the tomatoes are very soft and some liquid remains.

Meanwhile, heat the bacon and chorizo fat in the frying pan over medium-high heat. Add the pork and beef and cook until any liquid

evaporates and the meat begins to caramelize, about 5 minutes. Add the meat to the wok and stir to mix well. Add the chile, season with salt and heat through.

Set out the lettuce, guacamole and salsa. Place a tortilla on the hot disk surface and heat briefly, turning once. Transfer to a plate and top with some of the meat.

Loosely fold the tortilla over the meat, spoon some of the condiments on top, and serve. Alternatively, fold the bottom of the tortilla over the filling, fold in the two sides, left and then right, and finish by rolling up the tortilla until it is completely closed, then eat out of hand.

Serves 8 - Serve with refried beans or Frijoles con Tequila.