

Fire House Burrito Recipe

“Spanky” Garrison’s Recipe handed down through the Kalamazoo Fire Dept. and Kalamazoo Dept. of Public Safety

Ingredients:

1 lb. ground beef
1 med. Onion diced
2-pkgs. Taco seasoning
1-2 cans pinto beans
2-3 cans enchilada sauce (hot or mild)
1 jar taco sauce (hot or mild)
1-2 cans of tomato paste
4 tomatoes\
1 head of lettuce
1 lb. cheddar cheese (shredded)
1-pkg. mozzarella cheese (shredded)
1-pkg. tortilla shells (flour)
Jalapeños (optional)

Meat Filling

1 lb. ground beef
1 med. Onion diced
1-pkgs. Taco seasoning
1-2 cans pinto beans

Brown beef and onions drain fat

After draining fat, add seasoning and beans and simmer

Sauce

2-3 cans enchilada sauce (hot or mild)
1 jar taco sauce (hot or mild)
1-2 cans of tomato paste
1-pkgs. Taco seasoning

Mix all the above and simmer until thick, stirring occasionally to keep from burning

If you desire a thicker sauce add an additional can of tomato paste. Sauce should be thick, if not it will run when making the burritos.

Once the sauce is heated, add 2-3 ladles of the sauce to the simmering meat, to moisten.

While meat is simmering, dice thinly ½ - 1 head of lettuce and dice 4 tomatoes (1/4”)

If cheese is not shredded, do so

Building the Burrito

Place tortilla flat and add about two tbsp of meat and sauce. Add generous amount of lettuce and tomatoes. Roll and tuck ends in. Place on cookie sheet about ½ inch apart. Ladle sauce across the top of burrito and sprinkle cheddar cheese on top, sprinkle mozzarella cheese on top of the cheddar (it looks cute)

Place in oven at 350 degrees until cheese melts.

Serve, adding sour cream, additional sauce, salsa, onion, what ever. For hotter burrito, place slices of jalapeño’s on the tortilla before the cheese is added.