

SOUR CREAM BEEF BURRITOS

MOM

2-1/2 POUNDS ROUND STEAK IN 1/2" CUBES

1 TBSP VEGETABLE OIL	1 (1 lb) CAN TOMATOES, DICED
1 LARGE ONION, DICED	3 CLOVES GARLIC, MASHED
1-1/2 TEAS SALT	(I use 1/4 teas garlic powder)
2 BEEF BOUILLON CUBES	2 CANS (4-1/2 oz each) DICED
1 CAN (15 oz) PINTO BEANS, DRAINED	GREEN CHILES, DRAINED
8 to 10 FLOUR TORTILLAS	2 CANS (10-1/2 oz each) MILD ENCHILADA SAUCE
3 CARTONS (8 oz each) SOUR CREAM	
2 POUNDS MILD GRATED CHEDDAR CHEESE	
1 HEAD LETTUCE SHREDDED	

SLOWLY BROWN STEAK CUBES IN VEGETABLE OIL, STIR IN TOMATOES, ONION, GARLIC AND SALT. SIMMER FOR 1 HOUR. STIR IN BOUILLON CUBES UNTIL DISSOLVED. MIX IN CHILES AND PINTO BEANS. COVER. SIMMER ANOTHER 20 MINUTES. (MAY BE FROZEN AT THIS POINT). WARM ENCHILADA SAUCE. DIP EACH TORTILLA IN SAUCE. PUT ON OVEN PROOF PLATE. SPOON

SOUR CREAM BEEF BURRITOS CONTINUED

MEAT MIXTURE ACROSS CENTER OF TORTILLA. GENEROUSLY TOP WITH SOUR CREAM. OVER LAP TORTILLA EDGES. TURN FOLDED SIDE TO THE BOTTOM. REPEAT WITH REMAINING TORTILLAS, SPOON REMAINING ENCHILADA SAUCE ON TOP. GENEROUSLY SPRINKLE WITH CHEESE. PLACE EACH PLATE IN 350° OVEN UNTIL SOUR CREAM AND CHEESE MELT AND BUBBLE. REMOVE FROM OVEN. TOP WITH SHREDDED LETTUCE. SERVES 4 to 5