

Huge Throbbing Wet Burritos

This is a new recipe from June 2007. I had a bunch of leftover barbecued pork ribs and some big 12-inch flour tortillas. It can be done with any combination of meat and cheese.

1 pound of barbecued pork boned and very finely chopped

6 ounces Vermont cheddar cheese

3 tablespoons of your favorite salsa

2 cloves garlic finely chopped

1 tablespoon ground cumin

1 tablespoon red wine vinegar

2 very large flour tortillas

2 tablespoons tomato sauce

1 tablespoon fresh cilantro

Combine pork, cheese, tomato sauce, garlic, cumin, and vinegar in a large bowl and stir thoroughly. Heat tortillas on stovetop until they are flexible and place half of the pork mix in each one and roll up. When ready to serve, cover tortillas in salsa and sprinkle with cilantro. Heat each burrito 2 minutes in microwave on high.

Serve with rice, beans, avocado, sour cream and jalapeno-stuffed olives.