

## Mimi's Wet Burritos

### Here's what you'll need for your burgers:

We are typically feeding an army of 8-10, so you'll need to scale the measurements down. However, the 'meat' of the burrito freezes well... so... yeah...

1 bottle of your favorite wine ☺

2lbs hamburger

2 Can's of Refried Beans

2 Packets of Taco Seasoning

2 Cans of Enchilada Sauce

Lots of Shredded Cheese

Super-Sized Burrito Shells... not the small ones (those are weak)

Toppings to your liking: sour cream, jalapenos, lettuce, tomatoes', etc...

### Here's how you do it:

Pour a glass of wine.

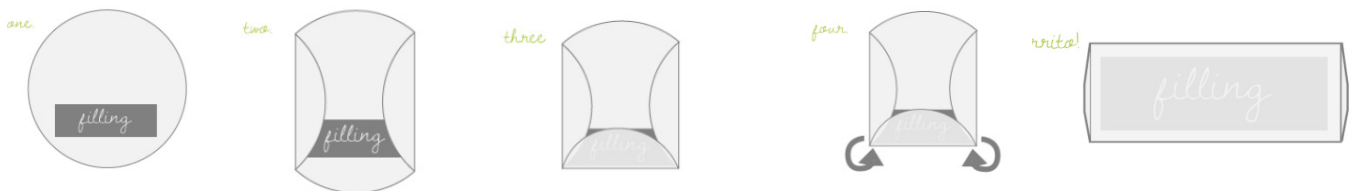
Get out a big ol' pan... we use a large cast iron.

Take a few sips of wine.

Brown the burger and drain. Drink wine while its browning.

After you put the burger back in the pan, mix in the refried beans and taco seasoning, and warm it up until it is nice consistency. Drink wine while its getting to that nice consistency. Preheat oven to 300 degrees.

Study the diagram below to make sure you know how to fold a burrito. A bad fold can and will ruin the eating experience.



When your filling is ready, take a look around the room, and gage how big the burritos will need to be for each of the stomachs that you need to fill.

Take a sip of wine... and begin filling the burrito shells with your filling and fold according to the diagram above. After each burrito is filled, place it in a 13 x 9 baking dish for the next step in the process.

After all of the burritos are in the baking dish, take a nice drink of wine because you are now a champ.

Cover your burritos with cheese to your liking, and then place in the preheated oven until melted.

Make sure that the enchilada sauce and other toppings are laid out so that when the burritos come out of the oven, people can doctor them up to their liking.

Serve up and enjoy.

\*Disclaimer: Eating these burritos may trigger random comments in your eating partners such as, 'I feel fat...' or... 'I think I feel one coming on...'. Don't worry, this is a compliment.