

## MEXICAN STYLE BEEF & FILL For BURRITOS & TORTILLAS.

By Ghislain Bonneau at gbphotodidactical.ca

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Preparation Time; 20 Minutes.

Cooking Time; 20 Minutes.

**THIS RECIPE WILL YIELD ABOUT 8 TO 10 PORTIONS FOR ADULTS.**

### Step # 1 - MEXICAN FILL MIX FOR BURRITOS & TORTILLAS.

- 1 Green Pepper. (Small)
- 1 Red Pepper (Small)
- 3 Tomatoes. Beefsteak (Medium)
- 1 Yellow Onion (Medium)
- 2 Table Spoon of Garlic POWDER
- 2 Tea Spoon of Persil.
- 2 Tea Spoon of Chives.
- ¼ Tea Spoon of Cayenne Pepper
- ¼ Tea Spoon of Ground Mustard.
- ½ Tea Spoon of Ground Cumin.
- 1 Tea Spoon of Salt
- ¼ Tea Spoon of LEMON Pepper.
- 2 Table Spoon of Peanut Oil.
- 1 Tea Spoon of Worcestershire Sauce.
- 2 Table Spoon of White Vinegar.



Cut the tomatoes in half and squeeze out the seeds and juice and discard, it must not be used in this recipe. Use Beefsteak Tomatoes, their skin is much thicker. Then Dice the tomatoes and all the above as small as you can and mix well with all the spices and put in the fridge for now. This fill preparation can be served cold or mixed in with the Beef as you will see later in the Recipe.

### Step # 2 - DRY SPICES MIX Preparation for the Beef.

- ½ Tea Spoon of Black Pepper
- 1 ½ Tea Spoon of Paprika
- 1 Tea Spoon of Salt
- 1 Table Spoon of Garlic Powder.
- ¾ Tea Spoon of Ground Cumin.
- 1 Tea Spoon of Curry (Medium)
- ½ Tea Spoon of Ground Mustard.
- ¼ Tea Spoon of Ground Cayenne Pepper.

Prepare all the above spices and put aside for now.

### Step # 3 - COOKING THE MEAT

You will need a large frying Pan with high borders.

- 2 Table Spoon of Peanut Oil.
- 1 kg. Lean Ground Beef.
- 1 Table Spoon of Beef Bovril.
- ½ Tea Spoon of Worcestershire Sauce.
- 3 Table Spoon of **My HP SAUCE** or 4 Table Spoon of Regular HP SAUCE.

Cook the meat at high to medium heat until well done **then drain out the extra juice** in a strainer and put the meat back in the pan. **Now its time to add the dry Spice Mix you did in Step # 2 add the spices to the meat and cook at medium high heat for another five minutes mix well during all this time**, and then the Beef is ready to be served.

Now you have the option to either **add the Mexican Fill with the meat** or to **serve it cold**, but before you do anything with it, when you pull it out of the fridge **you must strain out the excess liquid in it**. If you decide to add the Fill with the meat Strain the Mexican Fill then put it in directly in the pan with the meat and mix well and cook at medium heat for about five minutes and it is ready to be served. Transfer the meat and fill in a presentation plate and put on the table for your guest to fill their own Burritos or Tortillas. I put some of my HP SAUCE in them. If you prefer to serve the Mexican Fill cold and separate from the meat, strain it and put it back in the bowl, for your guest to dig in. May I suggest a bottle of Wine and some Raped Mexican Cheese with this meal.

**BON APPÉTIT.**

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