

What an honor to have my Breakfast Burritos selected as one of "best bites of 2007" by the Cincinnati Enquirer's Polly Campbell! Rich from Cincinnati asked me to post the burrito recipe. Here you go, Rich. Enjoy! Amy

Here's a link to Polly's complete list. It's a good one- so make sure to try them all in 2008!
<http://news.enquirer.com/apps/pbcs.dll/article?AID=/AB/20071226/LIFE01/712260325/>

Spicy Breakfast Burritos

Makes 6 large burritos

Becky Long, The Kitchen Goddess, first introduced me to these Breakfast Burritos and the whole concept of freezing them. Breakfast hasn't been the same, since! This is my spicier spin on Becky's recipe but I encourage you to play with it, too. You can replace the sausage with diced ham or crisply cooked bacon, or toss in some mushrooms- the variations are endless.

Prep time: 10 minutes

Cook time: 10 minutes

Make ahead: You can make these ahead in quantity and freeze them. Pull them from the freezer as needed for a quick and delicious breakfast.

6 eggs

½ pound chorizo (or bulk breakfast sausage) cooked and drained

¼ cup salsa

6 flour tortillas (try one of the flavored varieties)

1 cup shredded Pepper Jack cheese

Garnish: Additional salsa, sour cream, chopped cilantro

Heat a large non-stick skillet over medium low heat. Beat eggs; add to skillet. Cook, stirring frequently, until set. Add cooked sausage and salsa to egg mixture; mix gently.

Warm tortillas as directed on package. Divide egg and sausage mixture between tortillas; sprinkle with cheese. Roll up each tortilla to make burritos. Serve immediately with salsa, sour cream and cilantro or freeze as directed below.

To Freeze:

Place prepared burritos on cookie sheets; freeze until solid. Wrap individually; package in zip-lock freezer bags.

To Thaw/serve:

When you're ready to eat them, unwrap the burritos, wrap loosely in microwave safe paper towel and heat in the microwave on high power for 1-3 minutes until hot and cheese is melted.

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