

## Breakfast Burritos

1 pkg. 10-inch Flour Tortillas  
1 lb. Pork Sausages  
12 Eggs  
Splash of milk  
1 small Sweet Onion (chopped)  
1 clove Garlic (diced)  
Tabasco Sauce (to taste)  
Salt & Pepper (to taste)  
1/4 lb. Shredded Cheddar Cheese  
16 oz. can Refried Beans  
Salsa

1. Preheat a 12" Dutch Oven. Fry sausage, onion, & garlic.
2. Beat the eggs & add milk. Add to sausage mixture & cook. Stir often. Add Tabasco to taste.
3. Heat refried beans in a separate saucepan. This is the time to spice up the beans with Tabasco or your favorite hot sauce.
4. To heat the tortillas, use your Dutch Oven lid, inverted over about 20 briquettes or your camp stove.
5. Spread refried beans on tortilla & add a generous helping of the egg mixture, burrito-style. Add cheese & salsa.
6. Roll tortilla & fold the ends in. You don't want to lose any of the goodies inside.

Charcoal Hints: To cook sausage/egg mixture, use 12-14 briquettes underneath the uncovered Dutch Oven.

Serving Hints: Garnish with sour cream, guacamole, chopped green onions, chopped olives, chopped peppers, & chopped tomatoes - be creative. Use whatever appeals to your taste.