

Hey Everybody!! Today i made a gem of a recipe this is a California Burrito!! This Recipe originated in San Diego, CA.

Ingredients:

Carne Asada Marinade:

3 Oranges

1 Grapefruit

Worcestershire Sauce

Garlic Powder

Seasoned Salt

(Pour Lemon Juice When Finished And When First Flip On Grill)

Hot Sauce:

3 Roma Tomatoes

1/2 Onion

3 Dried Chile Guajillo Peppers

1 Handful Of Dried Japanese Peppers

3 Cloves of Garlic

1/4 Cup Of Vinegar

1 Cup Of Water

Salt To Taste

Fries:

3 Potatoes

1 Bottle Of Oil

Salt To Finish

Beans:

1 Can Of Pinto Beans Mashed

3 Tbsp Of Chorizo

Mexican Rice:

1 Cup Of Rice

2 Cups Of Water

1/2 Can Of Tomato Sauce

Chicken Bouillon To Taste About A Tbsp

Condiments:

Mexican Blend Grated Cheese

Sour Cream
Guacamole
Pico De Gallo