

Breakfast Burritos

You will need:

18 eggs

3/4 cup milk

2 tbs butter

2 cups of shredded cheese

1-2 tbs salsa

1 onion

1 tomato (optional)

2-3 mushrooms (optional)

1 bell pepper or jalapeño (optional)

a little garlic powder, chile powder and cumin (or other desired spices)

6-12 slices of pre-cooked bacon (optional)

six tortillas



To make burritos:

Crack eggs into a bowl and add salsa, milk and other spices, Beat with egg beaters or fork. Melt butter over medium high heat in a large skillet; add vegetables and sauté until tender; add egg mixture and scramble, When eggs become firm and are almost cooked, sprinkle most of the cheese into them. When eggs are fluffy and there is little or no liquid left in skillet, place tortillas on plates and divide the eggs between them. Break bacon into pieces and sprinkle on top if desired, or put whole slices on. Fold into a burrito and flip over. Top with more cheese and salsa if desired. EAT!