

Happy Mouth[®]

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Food Experiences at Home
and Around the World.*

Carne en su Sugo

- 1 pound bacon, diced
- 2 pounds medium hamburger
- 1 large can tomatillos
- 1 cup cilantro
- 4 cloves garlic
- 2 19 Oz cans pinto beans, drained and rinsed
- 1 large onion, diced
- sour cream, garnish
- *flour tortillas
- **lime, garnish

Fry up bacon very crisp. Add half of the onion to pot and saute until tender. Add beef to the pot, cook, and break up meat.

In a blender: add tomatillos, the rest of the onion, garlic and cilantro. Blend until liquid.

Add mixture to beef mixture in pot.

Stir in beans and bring to a boil. Reduce and simmer for 20 minutes.

Serve in bowls with lime and cilantro for garnish. Serve with flour or corn tortillas tortillas.

Remember to heat your tortillas. It makes such a difference to their taste. You can do this by wrapping them in a clean, wet dish towel and microwaving them for 1 minute, or better, heat them on a greased griddle, 10 seconds per side.

** The lime garnish is really more than just for aesthetics. A squirt of fresh lime juice is essential to making the flavours really pop in this dish.

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