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▶▶ June 2014 ◀◀

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Apple Bacon Burrito

- 4 Strips apple wood smoked bacon
- 1/2 Cup apple, peeled and cut into small dice
- 1/4 Cup finely chopped onion
- 3 Eggs
- Salt and pepper
- 4 Small flour or corn tortillas
- 1/2 Cup grated Gruyere or Swiss cheese
- Olive oil for the pan

In a small mixing bowl, whisk the eggs with a bit of salt and pepper, and set aside. Line a small bowl with foil and set aside.

Over medium heat, cook the bacon in a large sauté pan, until it starts to brown. Remove it from the pan, pour any excess bacon fat into the foil covered bowl (to throw out once it's cool), and add the apple and onion to the pan. Over medium heat, cook until the onions are soft and slightly browning, about 4 minutes. Crumble the bacon and combine it with onion and apple. Season to taste with salt and pepper and set aside in a bowl.

Place the tortillas in the same pan. Over medium heat, let them warm for about 30 seconds, and then pour 1/4 the egg mixture on top of each tortilla. If some egg slides off, just scoop it back onto the tortilla with a small spatula. Sprinkle 1/4 of the cheese onto each egg covered tortilla. Then sprinkle 1/4 of the apple-bacon mixture in the center of each one. Use a small spatula to fold the tortilla into thirds, making a burrito. With the seam side up, turn the heat to low, cover, and cook until the burrito puffs up a bit, about 3 minutes.

Makes 2 Servings

