

Grilled Burrito

Prepared Taco Meat, in a zip-lock style bag

Salsa

Shredded Cheddar Cheese

Burrito Size Tortillas

Optional: Grilled Onions, Bell Peppers (can cook these in foil pack for about 5 minutes)

Sour Cream (for dipping)

Directions:

Make the taco meat ahead of time and put into a zip-lock bag. You can pre-cook some onions and bell peppers or cook them in foil packets while camping.

Get your pie iron hot. Place a large tortilla on the pie iron so that it covers BOTH sides of the pie iron. On only ONE side – put 2 Tablespoons of taco meat (I like to snip a corner of the bag and squeeze it on), a spoon of salsa, cheddar cheese and a few onions and peppers. Don't overfill! Fold the tortilla shell in half and fold in the edges to make a square packet. Close iron and cook about 3 minutes on each side, till golden brown.