

TRAIL TATER STEAK AND CHEESE BURRITOS

Blackstone-friendly • Big burrito tortillas • Lots of flavor, no serious heat

Makes 4 large burritos

Griddle: medium-high, then medium

Ingredients

- 4 large burrito-size flour tortillas
- 1 to 1 1/2 lb shaved steak
- 1 medium onion, thinly sliced
- 1 bell pepper, thinly sliced (optional)
- 8 to 12 slices provolone cheese
- Shredded mozzarella or cheddar (optional, for extra gooey burritos)
- 1 to 2 Tbsp Worcestershire sauce
- Garlic powder, onion powder, salt and black pepper
- Butter or cooking oil for the Blackstone
- Optional: sliced mushrooms

Blackstone Directions

- 1 **Cook the vegetables.** Heat the Blackstone to medium-high. Add a little oil and cook the onion, pepper and mushrooms until softened and lightly browned. Move them to a cooler side.
- 2 **Cook the steak.** Spread the shaved steak on the hot griddle. Season with garlic powder, onion powder, salt and pepper. Chop and flip with the spatulas until nearly cooked through.
- 3 **Bring it together.** Add Worcestershire sauce, then mix the vegetables back into the steak. Divide the filling into 4 portions.
- 4 **Build the burritos.** Lay out each tortilla. Add provolone, a portion of steak mixture, and a little shredded cheese if using. Fold the sides inward, then roll tightly.
- 5 **Crisp and seal.** Turn the griddle down to medium. Place burritos seam-side down with a little butter or oil. Cook 1 to 2 minutes per side until golden, crisp and sealed.
- 6 **Serve.** Let them sit for a minute, then cut in half and serve hot.

Campground shortcut: Slice the onion and pepper at home and pack them in a zip bag. Portion the shaved steak ahead of time too. At camp, the whole meal becomes a one-griddle job with very little cleanup.