

California Burrito

WITH OLIVE OILS FROM SPAIN

Do you know what makes the California Burrito different from all others? Down in San Diego, everyone's favorite side dish gets put into the main course! That's right, today we put french fries in our burrito. While this might sound like an unlikely duo, pairing crispy french fries with carne asada creates a mouth watering burrito like no other.

While popular all over the Golden Coast, this Cali-Mex dish originated in sunny San Diego. While many taco shops are rumored to have come up with this iconic combination, most locals credit Santana's as being the first restaurant to sell the burrito in the 80's.

Many taco shops in the area have taken their own interpretation on what goes in a California burrito, but some ingredients remain constant. With carne asada, french fries, sour cream, salsa, fresh guacamole, and cheese, all warped in a warm flour tortilla, it's hard to go wrong. Make sure you cook your fries in olive oils from Spain for the perfect crunch.

Ingredients

Carne asada:

- 2 lbs flank steak.
- 4 cloves of garlic.
- **½ cup of extra virgin olive oil from Spain.**
- ¼ orange juice.
- 2 tbsp lime juice.
- 2 tbsp apple cider vinegar.
- 2 tsp chili powder.
- 1 tsp of lemon juice.
- 1 tsp of salt.
- 1 tsp oregano.
- ½ tsp of cumin.
- ½ teaspoon of black pepper.

Fries:

- 2 lbs of peeled potatoes.
- **1 cup of olive oil from Spain.**
- ½ cup water.
- 1 cup of all purpose flour.
- 1 tsp salt.
- ½ tsp black pepper.

Ingredients per burrito:

- 2 tbsp sour cream.
- 2 tbsp guacamole.
- 2 tsp mexican style cheese.
- 1 Flour tortilla.

Step by step

Carne asada:

1. Combine all ingredients, except the steak, in a large mixing bowl.
2. In a large baking dish, coat the steak in this mixture.
3. Refrigerate for 3 hours.
4. Preheat grill at 475°F
5. Remove steak from marinade and pat dry.
6. Lightly coat both sides of steak in extra virgin olive oil from Spain, and a dash of salt and pepper.
7. Cook steaks for 6-8 minutes per side, with the grill lid closed.
8. Remove from the heat, and rest the steaks for 5-10 minutes before thinly slicing.

French fries:

1. Cut potatoes into long and thin slices.
2. Place into a bowl of cold water for 10 minutes.
3. Heat olive oil from Spain in a large frying pan.
4. Combine dry ingredients in a medium mixing bowl
5. Slowly add water until batter is thick
6. Dry the potatoes, and one a at a time coat them in the batter, and then place in olive oil for 8-11 minutes
7. Drain on a paper towel, and repeat for the rest of the potatoes.

Assembly:

1. Add carne asada and fries to a warm flour tortilla
2. Top with sour cream, guacamole, and mexican style cheese
3. Roll up burrito and enjoy!

