Devey's Smothered Pork Burritos

by Cristeen Halle

SERVES

10 Servings of 2 enchilladas

Ingredients

- 2 1/2 lbs- Pork
- 1 Tbsp- Oil (to brown it)
- 1 or 2t- liquid smoke
- 1/2 Cup- Water
- 20- Flour Tortilla's
- 1/2 Cup- Brown Sugar
- 2- (15 oz) Cans- Green Enchilada Sauce
- 1/2 t- Chili Powder
- 1 tsp Salt
- 1/2 tsp Pepper
- Hot Sauce
- 1 (15 oz) Can- Black Beans (drained)
- 1/2 Cup (Cilantro)
- 8oz- Monterey Jack Cheese (or Cheddar)
- Cilantro Lime Rice
- 1/2 Tbsp- Butter
- 1 Cup- White Rice
- 2 Cup- Chicken Broth
- 3/4 t- Salt
- Pepper
- Lime Juice

- 2Tbsp- Cilantro
- 1/4 t- Cumin

Method

1. Brown the pork in the oil, place pork, liquid smoke and water in crockpot on medium or high heat for 8 hours.
2. Once pork is cooked add brown sugar, chili powder, salt, pepper, hot sauce, beans, cilantro and cheese. Cook the rice with the butter, broth, salt, pepper, cilantro, and cumin. Combine the rice and pork.
3. Preheat oven to 350. Roll the mixtures into the tortillas and place them into a sprayed 9x13 pan.
4. Top with the green enchilada sauce and more cheese. Make at 350 for 30 minutes.

Notes

Always get extra green enchilada sauce. It can be used as a salsa on top!