



Top Secret Recipes **version of** **Taco Bell** **Enchirito**

"The Enchirito is back!" say the bright yellow signs posted on Taco Bell stores (at least those in the West) this month. For most of this decade, Taco Bell had stopped selling its once popular burrito/enchilada hybrid product. But the first Top Secret Recipes book had cracked the recipe before the product vanished in the early 90's, and until now that was the only way we could make our Enchiritos and eat them too. This recipe is an update with some improvements to that original recipe first released several years ago. Is the Enchirito here to stay? If it sells well, I'm sure we'll see it stick around. But even if we don't, this clone recipe will allow us to taste the Taco Bell creation whether or not the real thing is once again "adios-ed."

- 1 pound ground beef
- 1/4 cup all-purpose flour
- 1 tablespoon chili powder
- 1 teaspoon salt
- 1/2 teaspoon dried minced onion
- 1/2 teaspoon paprika
- 1/4 teaspoon onion powder
- dash garlic powder
- 1/2 cup water
- 1 30-ounce can refried beans
- 1 package large flour tortillas (10-inch)
- 1/4 onion, diced
- 1 10-ounce can La Victoria enchilada sauce
- 2 1/2 cups shredded cheddar cheese
- 1 2-ounce can sliced black olives

1. Brown the ground beef in a skillet over medium heat, using a wooden spoon or spatula to separate the beef into pea-size pieces. Drain fat.
2. Add the flour, chili powder, salt, dried minced onion, paprika, onion powder, garlic powder, and water.
3. Heat up the refried beans in a medium sauce pan over medium heat, or in the microwave for a couple of minutes on high.
4. Warm the tortillas in a steamer, or wrap them in a moist towel and microwave for 1 minute on high. You may also heat up the tortillas individually by placing them in a hot pan over medium heat for about 15 seconds per side.
5. Spoon about 3 tablespoons of beef into the center of each tortilla. Sprinkle on 1/2