# CHIMICHUNGAS

1 lb. Stew meat cut into chunks

1 ½ cups water

2 cloves garlic

½ teaspoon salt

1 small can green chilies

1 tablespoon vinegar

2 teaspoons chili powder

¼ teaspoon cumin

black pepper

flour tortillas

vegetable oil

Bring beef, water, garlic and salt to a boil. Reduce heat and simmer in a covered pot for 1 hour and 15 minutes. Remove pot lid and boil-off remaining water, about 10-15 minutes. Meat can be shredded using two forks to pull apart.

Add remaining ingredients. Mix well. Place approximately ¼ cup of meat on a flour tortilla. Roll up, tucking in the ends. Secure with a toothpick and fry to a golden brown. Top with sour cream, picante sauce, or cheese as desired.

(Remember to remove the toothpick.)

If you have a Kitchen Aid mixer, use the paddle attachment at low speed to shred the meat for you. Works very fast so don’t walk away from it!