

Homemade Picadillo with Flour Tortillas



Ingredients, Picadillo:

- 2 TBLS EVOO
- 1 to 2 lbs ground beef
- 3 Potatoes cubed
- 1 Can green beans or fresh (optional)
- 1 Small onion
- 2 Garlic cloves minced
- 3 Tomatoes diced
- 2 Serrano Chile's chopped
- 1 tsp Kosher salt add more if needed
- 1 tsp Garlic Salt
- ¼ tsp Cumin
- 1 tsp Oregano rubbed between palms
- 1 tsp chili powder
- 3 tsps paprika
- Pepper to taste

Ingredients, Tortillas:

- 4 cups of all-purpose flour
- 1 tsp of salt
- 1tsp of baking powder
- 1 cup of vegetable shortening
- 1 cup of warm water

Method, Picadillo:

1. Add the EVOO to a skillet add potatoes cook until browned and cooked through, and then remove from pan.
2. Add ground beef, garlic and onions and spices cook until browned add tomatoes and Serrano cook until thick add potatoes and simmer 5 minutes and done!

Method, Tortillas:

1. Mix all dry ingredients.
2. Add vegetable shortening and mix well with dry ingredients
3. Add warm water until you get a dough consistency
4. Let it rest inside a Ziploc bag for at least 1 hour before making them.
5. After resting them form small balls, extend, and cook on a griddle.
6. Turn when you see bubbles.