

Breakfast Burritos

Makes 12 burritos

½ lb mushrooms	Minced garlic - optional
12 eggs	1-2 TBS melted butter
16 oz Pepper Jack cheese, shredded	3 TBS milk
12 tortillas	Sour cream

Initial preparation:

- Wash, dry, slice & saute mushrooms in large frying pan until most of the moisture is gone. If using garlic, add while there is still some moisture.
- Beat 12 eggs in large bowl
- Add 8 oz shredded cheese to eggs & stir
- Add egg mixture to mushrooms & cook until eggs are firm, but still moist
- Spoon egg mixture onto tortillas, then roll up & place seam side down in greased baking dish
- Brush tops with melted butter
- Cover with foil & refrigerate overnight

Final preparation:

- Preheat oven to 350
- Bake filled tortillas for 15 minutes covered & 15 minutes uncovered
- In microwave melt 8 oz shredded cheese with milk on medium setting
- Top burritos with melted cheese