

# Cultural Cooking with Alberto Estrada

## Breakfast Burritos

Alberto Estrada thrived in his new homeland of Canada after moving here 27 years ago, but he missed Chorizo – a tasty pork sausage dish that had been a favourite in Mexico City. When his uncle Armando, who had a successful taco business, came to visit, Alberto asked for his Chorizo recipe.

The Chorizo that Alberto and his wife Lisa originally made for personal home use, evolved just recently to *Black Sombrero*, to retail their Chorizo (regular and hot) along with Summer Sausage and Turkey Mini Cured Chorizo. Already several quality retail outlets offer *Black Sombrero* products.

“Our Chorizo is made at a Mennonite facility,” said Alberto. “It’s prepared old fashioned style with spices and meat (without any fillers), fermented, cured and cold wood smoked! They also make our Summer Sausage and our Turkey Chorizo from the base fresh Chorizo family recipe!”

“The product is really popular because of the uniqueness and real mexican flavour,” continues Lisa.

*Black Sombrero* can be found offering guacamole, salsa, tacos, burritos and molletes Saturday mornings at the Ilderton Farmers Market. Follow them on Facebook and Instagram to see where they will pop up next. Or visit them at [www.blacksombrero.ca](http://www.blacksombrero.ca). Here’s their recipe for breakfast burritos:

### Ingredients:

Large or 12" flour tortilla  
Black Sombrero fresh/frozen Mexican Chorizo  
2 eggs  
Shredded marble or chihuahua cheese  
Refried black beans  
Cilantro  
Onion  
Green salsa



### Method:

Fry the Chorizo until cooked through set aside. You won’t need it all.  
Take 3-4 tbsp of Chorizo (depending on how much meat you like in your burrito).  
Crack the eggs over the Chorizo and scramble together, forming it to about 2.5" x 6" to fit into the tortilla.  
Place the tortilla on to the grill.  
Spread 3 tbsps of refried beans onto the tortilla, then top with cheese.  
Allow the beans and cheese to warm together and then top with the egg and Chorizo mixture.  
Top with desired amount of chopped onion, salsa and cilantro.  
You can either purchase your own salsa or find recipes for "Salsa Verde"  
Yields: One breakfast burrito

**Side note:** refried beans, much better to make homemade!  
Take cooked black beans, fry garlic in small amount of oil, a pinch of cumin, cook with drained black beans, then mash it, add a bit of water if too dry. Enjoy!

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Above: Lisa and Alberto at the Huron Eats event in April.  
Left: Jon Catucci of Food Network Canada series selects Alberto’s guacamole as the best! It’s available Saturday mornings until September 21 at the Ilderton Farmer’s Market.  
Right: frozen Chorizo, available at select retail outlets.

