



KAPITEL 16

California burritos

By Robin Yeamans

This is a recipe for Mexican food, as cooked by an Anglo lawyer in Silicon Valley, California. On the border between California and Mexico, there are two cities one of which is called Calexico and the other is Mexicali -- good examples of compromise.

When I had two kids at home, and was working as a divorce lawyer, one of their favorite meals was burritos. It was a favorite of mine too as it could be created relatively easily. When the dinner is ready, the ingredients are lined up on the kitchen counter, and everybody creates a burrito with the ingredients that are best liked by that person.

You need a pack of flour tortillas. The tortilla is put onto a plate, and it is the base of the bur-

rito. Then prepare separate plates as follows. (I like to use paper plates, which makes the cleanup for this really easy.)

Take a can of refried beans (can you buy those in Denmark?). Add a little bit of water stir it up so the beans are moistened. Warm them up in a small pot on the stove or in a ceramic dish in the microwave.

Fry a pound of hamburger and drain it. This is the place where seasoning can come in. The work I've done (fighting in the most difficult, abusive divorces of the "one percent" in Silicon Valley) could be called very spicy compared to most divorces. But I myself don't use much in the way of spices in cooking.

I use very little in the way of seasoning so

you'll have to figure out what you prefer. Put in enough tomato sauce to moisten the hamburger. Sprinkle some salt and cumin on the hamburger. The cumin is what gives it its fragrance as Mexican food. If you want to add hot sauce or chili powder, this is the place to do it. But the nice thing about this meal is that everyone can season to their own taste, so if you omit further seasoning, you can let anyone who doesn't want spicy food season their own.

Cut up tomatoes into small pieces they go on one paper plate and iceberg lettuce into small pieces on another plate.

Take a chunk of Tillamook orange cheese, and grate it up. It will look nice on a plate.

Open up a nonfat sour cream package with 1 to 2 cups. Just put this on the counter in its own container.

If they are in season, it can be very pleasant to slice up some avocados.

Now you're ready to call in the folks and have them assemble their own burritos. They choose which ingredients they want to keep onto the flour tortilla, and then they fold up one side of the flour tortilla and roll the whole thing into a big roll. Personally, I like to wrap this potentially

messy concoction up with a paper towel or two to make for easier eating.

Depending on how warm they like their food, they can microwave it a little before wrapping it in paper.

This dinner gives each person maximum opportunity to individualize their own dinner while all enjoying the same item.

About the author

Robin Yeaman has practiced law in California for almost 50 years since she graduated from Stanford Law School in 1969 where she was on the Stanford Law Review. Her undergraduate work was at the University of Southern California where she majored in philosophy and was Phi Beta Kappa. Since 1980, Robin has been a family law specialist attorney, certified by the California State Bar Board of Legal Specialization. Robin has published large amounts of material to help self-represented litigants, including "Here's How You Get a Divorce in Santa Clara County." In her practice she focuses on divorce appeals, representing children and advising folks with limited funds.

