

3 dozen corn tortillas
2 large cans tomato juice
6 pounds lean ground beef
1 can El Pato tomato sauce. (maybe 2 cans)
1 ½ pounds grated cheese
2 large onions, diced
¼ cup sugar
one pan for frying
one pan for baking (about 12inches by 6 inches by 4 inches deep - like you'd put a rectangular cake in.)

Fry meat in large pan. Drain off the fat. In same pan, add tomato juice, El Pato, and enough flour and oil to make the consistency of gravy. Heat and stir until it becomes gravy.

Dip tortillas in gravy and layer in the bottom of the baking pan - layer of torts - layer of meat cheese and onions. When pan is full, pour what remains of the gravy into the other pan, and top with grated cheese.

bake at 350 for 45 minutes.