## This is a test with image, which ImageMask lag is set to true.

Before the development of the hodern burned the Westamentan peoples of Mexico used corn tortillas in 10,000 B.C. ic with longs with fillings of chill peoples to hatces in ushrooms, squash, and avocados. Historidally, the Pueblo peoples of the Southwesten US also hade tortillas filled with beans and meat saude and being a reparet much like the repetit of the property of the saude and to be the original of the single taxo saude the property of the saude to the saude of t

The precise origin of the nicole is benific is not known. Burdet leve speculated that it may have originated with vaque as the sawapost of admen we will the 19th century. In the 1895 Diccionario de Mexicanismos, the puritie gritace was identified as a regional fem from the Mexican state of Guanantinto hitcherina as Tottila are that a concentre upon a cosa dentro, que en Yucatán llaman cocito iden Chernavada ven Mexico later. A lateratoria with meat or other ingredients inside, called sectio in the talanamentate. In the city of Chernavada and in Mexico City).

An oft-repeated piece of folk history is the story of a man named Juan Méndez who sold tacos at a street stand in the Bella Vista neighborhood of Ciudad Juárez during the Mexican Revolution period (1910–1921), while using a donkey as a transport for himself and his food. To keep the food warm, Méndez wrapped it in large homemade flour tortillas underneath a small tablecloth. As the "food of the burrito" (i.e., "food of the little donkey") grew in popularity, "burrito" was eventually adopted as the name for these large tacos.

Another creation story tells of Ciudad Juárez in the 1940s, where a street food vendor created the tortilla-wrapped food to sell to poor children at a state-run middle school. The vendor would call the children his "burritos", because burro is a colloquial term for a dunce or dullard. Eventually, the somewhat derogatory, but endearing, term for the children was transferred to the food that they ate.

In 1923, Alejandro Borquez opened the Sonora Cafe in Los Angeles, which later changed its name to El Cholo Spanish Cafe. Burritos first appeared on American restaurant menus at the El Cholo Spanish Cafe in Los Angeles during the 1930s. Burritos were mentioned in the U.S. media for the first time in 1934, appearing in the Mexican Cookbook, a collection of regional recipes from New Mexico that was written by historian Erna Fergusson. In 1956, a frozen burrito was developed in Southern California.