



# 10 great places to bite into a big burrito

Cinco de Mayo is a great excuse for a burrito, says **Dave Baldwin**, an editor with Thrillist.com, a men's food, travel and lifestyle website. The reason is simple. "You get a lot of food. It's usually inexpensive, and it's delicious." He and his colleagues have the scoop on some of the country's best, which he shares with **Larry Bleiberg** for USA TODAY.

## Bell Street Burritos

Atlanta

For a memorable meal wrapped in a freshly steamed tortilla, head to the Sweet Auburn Curb Market near downtown. If it's a spiritual experience, there's a reason. Bell Street Burritos is run by a former professor of religion from Morehouse College. "The beans are tender, the red sauce is just spicy enough, the green sauce is full of tomatillos, cilantro and jalapeños," Baldwin says. 678-732-0488

## Changos Taqueria

Austin

This quick-serve spot near the University of Texas campus has a student vibe and huge servings. "The Maximo burrito is nearly the size of a football," Baldwin says. The meal is wrapped in a handmade tortilla and can be smothered in pepper sauce from a squirt bottle. 512-480-8226; [changos.com](http://changos.com)

## Anna's Taqueria

Boston

A city known for clam chowder also can make an incredible burrito, Baldwin says. This mini chain offers up to 10 varieties of meat. "You pick what you want, then they make it right in front of you," Baldwin says. You can get a large burrito for a mere 90 cents more. Baldwin also swears by the spicy green sauce. "It has a lot of nice zip, but it's not going to blow your mouth off." 617-227-8822; [annas-taqueria.com](http://annas-taqueria.com)



By Matt Hinton

## La Pasadita

Chicago

This mini empire has three locations on the same block on the city's northwest side. "You've got everyone from Hispanic families to young urban hipsters who come in after the bars close," Baldwin says. The best option: the *carne asada* super burrito, which is fully loaded with beef, cheese, beans and sour cream. "It will cure what ails you." 773-384-6537; [pasadita.com](http://pasadita.com)

## Taco Surf Taco Shop

San Diego

The vibe is laid-back, but this restaurant across the street from the Pacific Beach boardwalk takes its burritos seriously. Your best bet is the build-your-own California burrito, ordered with *carnitas* (pork), hash browns, sour cream, cheese and guacamole. The restaurant interior is decked out with surfboards and televisions play surfing videos. "It just makes you want to steal a board and go across the street and go surfing," Baldwin says. 858-272-3877; [tacosurfph.com](http://tacosurfph.com)

**Atlanta:** Bell Street Burritos in the Sweet Auburn Curb Market is known for its tangy sauces.



## Papalote Mexican Grill

San Francisco

At this Mission District favorite, it's all about the sauce. "It may be the greatest salsa the world has ever known," Baldwin says. The concoction, which is sold in jars, even helped the restaurant best celebrity chef Bobby Flay in a throw-down. You can get classic *carne asada* (barbecued beef), chicken or prawn burritos, but also such yuppified alternatives as vegan and veggie burritos. 415-970-8815; [papalote-sf.com](http://papalote-sf.com)

## Henry's Tacos

North Hollywood, Calif.

There's nothing trendy about this 50-year-old taco stand. It serves the basics and doesn't miss a beat. The beef grind has just enough fat and onions to make it memorable, and the homemade red sauce is spicy without being overwhelming. 818-769-0343

**San Francisco:** The secret to Papalote's burritos is in the sauce, which is bottled and sold at the Mission District restaurant as well as online.



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Salsa Limon

**Fort Worth:** Salsa Limon's Barbecoa Bomba Burrito is filled with refried beans, red rice with corn and carrots, pickled cabbage, raw onion, cilantro, avocado and a poached egg.

## Salsa Limon

Fort Worth

This restaurant and food-truck enterprise serves Mexico City-style street food and has habanero sauce that packs a punch. Meat choices include steak, pork and *lengua* (beef tongue). It all makes for great bar food, Baldwin says. "They're big and cheap, with rice and refried beans stuffed in a barely toasted tortilla, so they don't break open and spill everywhere." 817-921-4807; [salsalimon.com](http://salsalimon.com)

## Dos Toros Taqueria

New York

Two brothers from Northern California have brought a perfect West Coast burrito to Manhattan. The entrepreneurs take their tortilla rolling seriously. "They're especially adept at their ratio," Baldwin says. "They don't seem to put in too much of one thing — especially rice, which can be a killer." 212-677-7300; [dostoros.com](http://dostoros.com)

## Pedro & Vinny's

Washington

What's a veggie burrito doing on this list? It just happens to be the best thing going in D.C.'s food-cart scene. The cart, found in northwest Washington near 15th and K streets about two blocks from the White House, has dozens of different hot sauces, allowing you to customize your burrito for optimum heat. The most popular is the house-made mango habanero. "You'd think you'd hate a veggie burrito until you try theirs," Baldwin says. [pedroandvinnys.com](http://pedroandvinnys.com)