

Recipe of the Week: Discada

Ingredients:

- Skirt steak, sliced
- 1 pkg. of bacon—cut
- 1 pkg. of sausage
- Ham—cubed
- 1 pkg. Of chorizo
- 1 yellow onion—diced
- 1 green bell pepper and 1 red bell pepper—diced
- 1 lime, squeezed for juice
- Salt, pepper and garlic to taste
- Butter or oil

Directions:

Optional Note when preparing DISCADA ** When preparing this dish – you can either remove the oil after each meat is cooked or leave it in the disc – totally optional.

After prepping your cooking disc, turn the burner to medium/high, add 2 tablespoons of vegetable oil to disc and add the strips of flank steak and brown. Move the steak to the outer edge of the disc and add the bacon. Cook the bacon until almost fully cooked move up to outer edge of the disc. Add the Sausage to the disc and fully cook. Once the sausage is fully cooked, move up to outer edge of the cooking disc. Add the chorizo and fully cook. Mix all of the cooked meats and add lime juice. Mix thoroughly and then add the onions and salt/pepper/garlic to taste. Once Onions are cooked add the bell peppers.

Sponsored by BURN! Digital Magazine

Spot Light DISC-IT – Double Chili DISC-IT (Fiery Foods DISC-IT shown)