

Recipe of the Week: Semper Fry Shrimp Tacos

Ingredients:

- 2 lbs. stew meat, sliced
- 14 oz. of shrimp—peeled and cut up
- 1 ½ lbs. of bacon—cut into small pieces
- Salt and pepper
- 1 onion diced
- Monterey jack cheese—shredded
- Avocado—sliced
- Corn tortillas

Directions:

Once your Disc-It has been oiled, add meat and bacon over high heat and cook for about 10 minutes.

Once the meat and bacon is done, add shrimp, onion and salt and pepper (to taste). Cook for an additional 4 minutes.

Next, top the meat concoction with cheese and place into a tortilla. Garnish with a slice of avocado if desired.

Enjoy!