



# Northern Mexican discada tacos

## *Ingredients*

- Tortillas made with MASECA® corn masa flour
  - 10.6 ounces of bacon, chopped
  - 2 cups of cheese, shredded
  - 1.1 pounds of chorizo, chopped
  - 1.1 pounds of beef shank, cut in cubes
  - 1.1 pounds of pork tenderloin, cut in cubes
  - 4 hot dog sausages, chopped
  - 4 bell pepper, chopped
  - 4 onions, chopped
  - 5 jalapeno peppers, chopped
  - 4 Roma tomatoes, chopped
- Salsa
- 4 tomatoes
  - 2 garlic cloves
  - 1 onion, cut in fourths
  - 4 arbol chilies without stem
  - 1 dark beer
  - Olive oil
  - Lime and favorite salsas to garnish

## *Preparation*

1. To prepare this dish, you will need a big pan, like a paella pan. Fry bacon first, when all fat has been released, add chorizo and hot dogs sausages.
2. Add all meats and cook until golden brown. Add onions, bell peppers and jalapeños. Sautee until onion is soft, then add tomatoes. Cook everything stirring constantly until thickened.
3. Pour beer and boil until evaporated.
4. Finish by adding shredded cheese and cover until it melts.
5. Warm tortillas made with MASECA® and serve with different salsas.