



# Ultimate Meat Lovers Bacon Tacos

## *Directions*

Lightly grease a large skillet  
On a large work surface covered in parchment paper lay 3 slices bacon side by side so they are just touching each other.

Take one slice of bacon and weave it through the other 3 slices up down up. Take another slice and weave it so it's touching but not overlapping last weave and this time it's down up down.

Take another slice and repeat what you did in step 4. Trim off excess bacon

Gently flip the weave into a hot skillet and fry until the first side is crispy.

Using a large spatula gently and carefully flip it over to crisp up 2nd side.

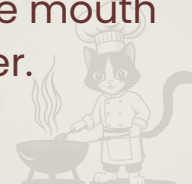
Total about 10 minutes per side depending on how high of heat

When done transfer bacon to a paper towel to drain. While bacon is still hot fold it in half resting it on something to keep the mouth of the taco open so u can fill it later.

## *Ingredients*

- 12 slice - thin cut bacon
- 4 large - eggs
- 4 slice - thin cut ham
- 3 tablespoon - milk
- 1 tablespoon - bacon grease
- 1/2 cup - shredded cheddar cheese
- 3 dash - ground black pepper
- 1 anything else u would like to put in your scrambled eggs... chorizo, sausage, onions, green peppers, mushrooms, hot sauce etc..

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Repeat with rest of bacon and you will end up with 2 bacon taco shells

Fry up bacon you trimmed off the excess and set aside on a paper towel to drain.

If using green pepper, onion etc. using same pan you fried bacon in drain out bacon grease and reserve for later. Sauté veggies in bacon grease until tender and set aside.

Chop or shred your ham. In a bowl whisk together milk, eggs, ham, pepper and any veggies you sautéed and leftover bacon trimmings you cooked up earlier.

Heat same skillet you did veggies in and add a Tbs of bacon grease and pour egg mix in. Keep stirring and cook until scrambled eggs form and eggs are cooked through.

Grab your bacon taco and fill it with eggs and sprinkle with desired amount of cheese and desired toppings

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