



# Ultimate Meat Lovers Bacon Tacos

## *Directions*

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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