

Meat Tacos

Prepare ahead:

Making and drying the filling

1 lb lean ground beef	1 tsp chili powder
½ onion, finely chopped	¾ tsp salt
2 cloves garlic, minced	8-ounce can tomato sauce
black pepper	

Brown the meat and pour off any fat. Add the onion and garlic, grind in some black pepper, and cook for a few minutes. Add the rest of the ingredients, cover, and simmer 5 minutes.

Spread the sauce thin in a greased shallow pan and dry it in the oven at 140 ° for 6 hours or until crumbly.

Additional ingredients

6 corn tortillas	{optional} Fresh chopped onion
6 ounces sharp cheese, grated or whole	{optional} hot sauce

packing the food

Put into 3 or 4 small bags, then package with the trail directions: 1. Meat sauce; 2. Tortillas; 3/ cheese, grated (or carry ungrates in general provisions); (optional onion)

Carry in general provisions: optional hot sauce

Trail Directions - Meat Tacos

1. To dry sauce add an equal amount of water, cover, and cook for 10 minutes.
2. Meanwhile, warm the tortillas under the lid of the pot, or fry them lightly in a little oil in a separate pan.
3. Serve the meat sauce in the tortillas with cheese, hot sauce, and sliced onion.

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