



CAMPFIRE BEEF TACOS

Ingredients

- 1 lb. [Carson Valley Meats](#) ground beef
- 2 tbs. [Heart Rock Herb and Spice Co. Tahoe Taco](#) seasoning (or your favorite brand)
- 2/3 cup water
- 8 taco shells or tortillas
- 2 cups Shredded cheese
- Lettuce
- Tomatoes
- Your favorite taco toppings (we like sliced olives!)

Method

At home:

1. Cook the ground beef until browned, then drain any excess fat. Add taco seasoning and the water, simmer until thickened.
2. Allow beef to cool for 5 minutes.
3. Spread cooled beef on a foil lined cookie sheet, breaking up any chunks to spread it evenly over the pan.
4. Freeze for an hour, stirring once. Divide into resealable freezer bags or air-tight containers.
5. Prep and store toppings:
6. Shred your favorite cheese – we like cheddar or Spicy Monterey Jack if you like some extra heat. Place in a resealable freezer bag, removing as much air as possible before sealing. You can also purchase shredded cheese and not worry about it!
7. Pre-chop lettuce and wrap it in a paper towel before placing it in a resealable freezer bag. (or pick it up at the grocery store!)
8. Chop onions and store in an airtight container or resealable freezer bag.
9. Buy sliced olives in a can – I have a great olive slicer, but seriously, buy them in the can.

At the campsite:

1. Heat a skillet over the campfire or portable stove. Reheat the taco beef with a little water.
2. Warm the taco shells or tortillas over the fire.
3. Assemble tacos with beef and desired toppings.