DBBQ's - SMASHBURGER TACOS

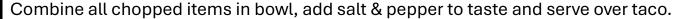
INGREDIENTS

- Hamburger
- Tortillas
- Shredded Mexican Cheese
- *Meat Church Fajita Seasoning
- *Hoff & Pepper Chipotle Lime Sauce
- *Hot Sh*t Salsa

*Available @ Destination Bar-B-Q

Pico De Gallo

- 1 Large Tomato Coarsely Chopped
- 1/2 White Onion Coarsely Chopped
- 1 Clove Garlic
- ¼" Cup Fresh chopped Cilantro
- ½ Squeezed Lime



INSTRUCTIONS

- 1. Pre-heat griddle on medium high
- 2. Roll hamburger into 3" balls and place on griddle and press down a bit and sprinkle with **Fajita Seasoning**
- 3. Use tortilla to press the hamburger flat. I try to get the hamburger toward the edges of the tortilla.
- 4. Flip tortilla and lightly sprinkle burger with **Fajita Seasoning** and then top with cheese. Cover and let cheese melt
- 5. Place tortilla in taco holder and press down in the middle. Top with **Chipotle Lime**Sauce and **Hot Sh*t Salsa** or fresh Pico De Gallo

EAT - ENJOY - REPEAT!



