

Double Decker Tacos

1 lb. ground beef

1 med. Onion diced

1 med. Tomato diced

½ head lettuce chopped

Taco seasoning (see taco seasoning recipe)

½ lb. cheddar cheese grated.

1 can Re fried beans

Flour tortillas

Taco shells

Optional items:

Salsa

Guacamole

Sour cream

Jalapenos

Or whatever you like on your tacos.

In a large skillet brown the hamburger meat; add the taco seasoning and ¾ cups of water. Cook on medium heat until it cooks down. This gets the entire flavor into the meat.

Layer the taco shells on a cookie sheet and bake at 350 degrees for 5 minutes or according to package instructions.

Heat each flour tortilla in the microwave for about 20 seconds to get it nice and warm.

Heat the re- fried beans over low heat in a small pan; stirring often until they are hot.

Fix your double decker by spreading a generous portion of re-fried beans on your flour tortilla. Then fix your taco by adding meat, onion, jalapeno's, cheese, lettuce, tomato, guacamole or however you like it.

Then wrap your tortilla shell around the hard taco shell and there you go.

