

## SAMMY'S TACO MEAT

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1kg skirt steak<sup>1</sup> do not substitute

1 sachet of taco seasoning

Cold water

1. Chop the steak into 1-1½ cm cubes and put it into a wide saucepan 25cm across or so. (This gives a good surface area).
2. Add enough water to just cover the meat.
3. Mix through the taco seasoning.
4. Place over a gentle heat and bring to the boil, stirring occasionally.
5. Cover and reduce to a very low heat.
6. Simmer for about 2-2½ hours, stirring every 15 mins or so making sure that the meat isn't sticking to the bottom (reduce the heat further if it is).
7. The meat is ready when it easily breaks apart into stringy pieces.

**Note:** Add a little water if the meat dries out too much.  
Remove the lid and reduce if there is too much liquid.



1 x 35g Taco seasoning sachet per 1kg of steak

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<sup>1</sup> Supermarkets sometimes do not keep skirt steak. You may need to go to a butcher.