

Grilled Meat and Vegetable Medley – *Discada*

Ingredients (for four to six portions)

1 lb (454 g)	beef steak, such as sirloin; cut into bite-size chunks
3 slices	bacon; sliced
½ lb (225 g)	Mexican chorizo; casing removed
2	hotdog sausages; sliced into coins
4	slices ham; cut into squares
¼	white onion; peeled, and chopped coarsely
3	green onions; washed, green parts chopped, white parts cut into logs
Small bunch	cilantro; washed, and chopped
4-5	jalapeño peppers; washed
2	tomatoes; washed, and chopped
½ cup	beer (or water)
Salt and black pepper, to taste	

Optional:

½ lb (225 g)	fast fry pork, such as boneless chops or loin; cut into bite-size chunks
½	green bell pepper; washed, chopped
2	potatoes; washed, cooked, and cut into cubes
1 cup	pineapple chunks
4-5	fresh whole peppers, such as güeros; washed
2 cloves	garlic; peeled, and chopped finely

To serve:

Corn or/and wheat warm tortillas
Limes; washed and halved



In a large pan or iron skillet over medium heat, add bacon, turning to cook on both sides; transfer to a second pan and reserve. Fry the beef chunks (and pork, if using) in the bacon fat, turning to brown all sides, then transfer to the second pan. Fry chorizo in the skillet, breaking up into chunks; continue until fully cooked, then transfer to the second pan, and drain and discard excess fat from the skillet. Return skillet to medium heat, then add hotdog coins and ham squares; cook and stir for one minute, then transfer to the second pan, with the rest of the reserved meats. Return bacon to the skillet, and allow to crisp for one minute, to render a little more fat, then add white onions, white parts of green onions, and jalapeño peppers. Stir and cook until onions are translucent, then add any extra veggies, optional, in this case, cooked cubed potatoes and chopped bell peppers. Cook for a couple of minutes, stirring; push veggies to the edge of the skillet, then add chopped tomatoes in the centre. Allow to cook for two to three minutes, without stirring, then incorporate everything, and continue cooking until tomatoes are soft and have released their juices, then return all the reserved meats to the skillet. Stir, then pour in beer, scraping any bits from the bottom of the skillet. Season with black pepper, and salt, if needed, to taste, then finish by adding cilantro and green parts of green onions. Bring the skillet to the table, careful to place a trivet underneath, and keeping from direct contact with the hot skillet. Offer warm tortillas, lime halves, for everyone to help themselves to the *discada*.