

# Watermelon Bob's Lip Smacking Sizzling Fajitas Cooked Outdoor Open Range "Un Disco" Style Using M circle M - Bob's Grilling Onions

3 #'s of marinated Fajitas  
1 Jar of M circle M Bob's Grilling Onions  
2 Baby Yellow Squash  
2 Small Zucchini Squash  
1 Med. Onion  
2 Med. Size Potatoes  
1 Green Bell Pepper  
1 Med. Tomato

1 20 pk. Miller Genuine Draft  
2 Lady Friends.

Cut fajitas into small strips. Combine squashes, onion, potatoes, and bell pepper into processor. Fine chop them. Put into holding bowl. Then fine chop the tomato. Drain, and add to other veggies.

Dig hole in the ground large enough to place three- legged Disc. Deep enough for a good size fire. You want that Disc "Hot". If your Disc is like mine, it has been laying out in the weeds sense last time I used it. Wire Brush most of the rust off. Then place the disc above a roaring hot fire. Get Disc "hot" then dump ½ gallon water onto disk and clean off disc with a scrapper until water is gone. Treat with ½ cup of cooking oil. Cover the whole cooking surface. Keep it "HOT".

Ready to cook? Dump on the Fajitas. Sear them well. Using a long specula keep them moving. When the meat is good and brown. Dump on all the veggies. Mix everything together. Your Hot by now, step back & have a MGD. Keep an eye on the cooking not the Ladies.

Here we go. Dump the whole jar of M circle M Bob's Grilling Onions into the mix. Stir them in well. By now the veggies are disappearing, they will adhere to the meat. Ok, I know this may hurt, but go ahead and add a full bottle of MGD (You might want to use a lesser brand like Bud Light) to the Fajitas. This is going to give you some awesome gravy.

Once your meat is well cooked, don't over do it. You don't want to cook away all the gravy. Pull everything to one side to stay warm. Then throw the number of tortillas you need to start right upon the disc to heat them.

Put Fajitas into a tortilla, cover with shredded cheese and guacamole. Pass around the plates until all are served. Grab another MGD and begin the feast.