

Engine Block Fajitas

Ingredients:

- 1lb Stir-fry beef strips or chicken breast that you can cut up into strips
- Jar of fajita sauce
- Green pepper & onion slices (optional)
- Heavy duty aluminum foil
- 2 1-gallon sized zip bag, preferably for use in the freezer.
- 1 package of soft taco wraps
- Your favorite fixings like tomato, lettuce, cheese, sour cream, guacamole, salsa, and/or whatever floats your boat.



Directions:

1. Put meat strips into the zip bag and pour in fajita sauce with onion and green pepper slices if using. Put that bag, opening side down, inside another zip bag. Put the bag into the fridge, cooler, or cover in ice and let sit overnight. Note: Double bagging minimizes leaks.
2. The next morning, put enough meat and onion and/or green pepper slices (if using) for one serving onto a sheet of aluminum foil. Drizzle a bit of the sauce over the meat. Fold up the foil into a packet but do not fold too tightly. Put the packet onto another sheet of foil seam side down and fold. Continue making up packets until you run out of stuff.
3. If you are planning to cook right away, locate places on your car's engine that will get hot while you drive. DO NOT put the packet near moving parts like fan belts.
4. Drive for at least 2-hours for beef and 3-hours for chicken or pork. If the meat is not quite cooked to your liking, remove it from the foil, put on a paper plate, and zap it in your hotel's microwave. Note: the thinner the meat, the shorter the cook.
5. When you reach your destination, *CAREFULLY* remove the packets from around your engine block. Both the packets and the engine area WILL BE HOT so use something to cover your hand.
6. Prepare you fixings.
7. Open the packets, put on a wrap, add your fixings, and enjoy, especially those looks of "stunned amazement" from the folks around you as you pull the packages off your engine block and set up dinner. Seriously, I am fairly sure we freaked out our fellow lodgers at the Swiss Chalet Motel in beautiful Revelstoke, Canada when we pulled in with dinner ready.

Things to keep in mind

- None of this is an exact science - you will need to experiment as you go but that is part of the fun!
- The smaller the pieces, the quicker the cook.
- All engines are different so the best place in your rental car may not be the same as your vehicle at home.
- **NEVER PUT FOOD PACKETS NEAR MOVING PARTS ON YOUR ENGINE BLOCK!**
- **ALWAYS USE AN OVEN MITT OR SOMETHING TO PROTECT YOUR HANDS - PACKETS AND ENGINE PARTS WILL BE EXTREMELY HOT AFTER DRIVING AND WILL SERIOUSLY BURN UNPROTECTED HANDS.**
- **ALWAYS USE HEAVE DUTY ALUMINUM FOIL AND DOUBLE WRAP.**