

Carne Asada Tacos

Ingredients

2lbs Flank or Skirt Steak
1 Cup Fresh Cilantro, chopped
4 Cloves of Garlic, mashed
1 Jalapeno, minced
2 Limes Juiced
½ cup orange juice
½ teaspoon salt
¼ teaspoon pepper
¼ cup vegetable or olive oil
2 tablespoons white vinegar
Flour or Corn Tortillas
Shredded lettuce
Shredded Cheese
Sour Cream (optional)
Avacados (optional)

Some safety Measures: If you have never worked with Jalapeno peppers before, the Capsicum in the pepper can burn. If you have sensitive skin, use gloves when working the Jalapeno. Make sure you wash your hands at least two times when done handling the Jalapeno. Do NOT touch your eyes while working with the Jalapeno.

Cooking: You can cook the Carne Asada meat a number of ways. Most common is to grill it on an outdoor grill. You can also pan fry it or broil it. I prefer to broil the meat if I cannot grill it outdoors.

1. In a gallon size re-sealable bag, combine lime juice, crushed garlic, orange juice, cilantro, salt, pepper, oil, jalapeno and vinegar. Squeeze it around to mix it up.

2. Put the entire flank steak into the re-sealable bag. Seal it up tight. Make sure all the meat is exposed to the marinade, squishing the bag around to coat. Refrigerate for at least 2 hours, or overnight. The longer it marinades the better the taste.
3. Heat an outdoor grill to high heat, on the stovetop in a large heavy skillet over high heat, or on a broil pan under high broil.
4. Remove the flank steak from the marinade, and discard excess marinade. Cook on the meat for 7 to 10 minutes per side on your preferred cooking option. For Medium well done meat, your cooking thermometer should read 135 degrees.
5. Once done, remove from heat and let rest for 10 minutes. Slice against the grain.
6. You can serve with either the corn tortillas or the flour tortillas, depending on your choice. Best way to cook these is on a cast iron skillet over medium heat for about 15 to 30 seconds on each side. Use tongs to flip the tortilla, or you can heat in the oven. Wrap a stack of five or fewer tortillas in a packet of aluminum foil and put it in a pre-heated 350 degrees oven for 15 to 20 minutes.
7. Create your Taco to taste with the shredded lettuce, cheese, Sour Cream and Avacado.

Enjoy!!!