

FAJITA STEAK!

-It's time to get outside and grill!

-This recipe will require that you use some dried smoked peppers for the marinade. You can find these at Super One. if you want to experiment some, the Mexican grocery stores will have a great selection of different kinds which can add different varieties of heat and flavors. The meat will have a beautiful red color and rich flavor with this marinade. The marinade is what really makes this one!

INGREDIENTS:

- 4 Dried Ancho Chiles
- 2 New Mexico Chiles
- 1 Chile de Arbol (can omit to decrease spice level, these are SPICY)
- 1 head of garlic (smashed and peeled)
- 1/2 of a white onion
- Juice of 4 limes
- 2 to 3 pounds Flank Steak or Skirt Steak



MARINADE:

- Remove stems and seeds from dried peppers. (Kitchen shears are GREAT for this task)
- Soak dried peppers in hot or boiling water for 10 minutes.
- Remove peppers from hot water and place into a food processor or blender.
- Add garlic, lime juice, onion, and a cup of water and blend on high for 1 minute.
- Place your steak into the marinade for at least 2 hours. Best if done night before!



COOK:

Place your marinated steak onto a gas or charcoal grill and cook until the internal temperature is at least 140 deg F.

Let rest for at least 15 minutes.

Slice your Fajita Steak against the grain for the best texture and tenderness.

Serve up with some sautéed onions and peppers for the ultimate Fajitas
(If you are looking at this photo, you will want to slice your steak horizontally.)

