

From the book “Man Can Cook” for “The Saturday Herd”
By Robert Sturm

Carne Asada Marinade

Ingredients

- 2 oz. Vegetable Oil
- 2 oz. Orange Juice, fresh
- 2 oz. Tamari or Soy Sauce, organic
- 2 TB. Garlic, granulated
- ¼ Cup Sweet Onion, small diced
- 4 TB. Cilantro, fresh, chopped
- 2 tsp. Onion, granulated
- 2 TB Oregano, fresh, chopped
- 2 tsp. Cumin, ground
- 1 TB. Jalapeno, very small diced
- ½ Cup Molasses
- 1 TB. Chili Seasoning
- 3 lbs. Skirt Steak or Flank Steak, butter-flied (Brisket or Beef Flat Meat)



Directions

Combine all ingredients except the beef. Place beef in Ziploc or vacuum seal bag. Pour in marinade. Seal bag. Massage bag to make sure that marinade and beef are mixed well. Place bag in dish and refrigerate 48 – 72 hours. Turn bag over twice per day.