



Noreen's Kitchen

Grilled Margarita Steak Fajitas

Ingredients

2 pounds sirloin steak or skirt steak	1/2 cup olive oil
1 medium onion, sliced	1/2 cup tequila
4 cloves garlic, chopped	1 tablespoon cumin
2 jalapeno or hot peppers, sliced	1 tablespoon paprika
1/2 cup cilantro, chopped	1 tablespoon chili powder
1/2 cup lime juice	1 tablespoon dried oregano
1/4 cup apple cider vinegar	1 1/2 teaspoons salt

Step by Step Instructions

Combine all ingredients with the exception of the meat in a food processor or blender and blend until smooth.

Place steak in a zip top bag or glass dish.

Pour marinade over the meat and seal the bag and give everything a good massage to distribute the marinade.

If using a dish, make sure to coat the meat on all sides. Cover with plastic wrap.

Refrigerate meat for a minimum of 4 hours before grilling.

Grill over indirect heat to desired doneness.

Serve with warm tortillas, guacamole, pico de gallo or salsa, sour cream and cheddar cheese.

Fire grilled veggies like onion, pepper and tomato go great with these as well!

ENJOY!