



Noreen's Kitchen

Carne Asada for Tacos

Ingredients

1 recipe Carne Asada Marinade*	Corn and/or flour tortillas
2-3 pounds thin sliced sirloin tip	Taco fixings of your choice:
Citrus shells left from making marinade	Shredded cheddar or Asadero Cheese
	Chopped Onion
	Pico De Gallo
	Guacamole
	Shredded Lettuce
	Chopped Fresh Tomato
	Sour Cream or Mexican Crema
	Fresh chopped cilantro
	Lime Wedges

Step by Step Instructions

Place meat, citrus shells and marinade in a large zip top bag and combine well making sure to distribute the marinade throughout the meat evenly.

Refrigerate meat mixture for at least 2 hours or overnight.

This is best prepared on a grill using classic indirect grilling method. If you don't have the opportunity to grill than using a cast iron skillet is a sufficient substitute, however grilling is the very best.

If using a cast iron skillet, make sure to preheat and get that pan smoking hot! Spray with a bit of cooking oil spray then toss in one piece at a time. The meat is very thin so it will not take long to cook.

Turn when you can see that the meat looks somewhat cooked on the uncooked side. The cooked side should be nicely browned.

Cook on the other side briefly until done. Remove to a plate and continue cooking the rest of the meat.

Using a butcher knife or other large, long bladed knife, slice or chop the meat into long strips then turn the strips and chop the meat into small pieces which will easily fit into a taco or burrito.

Now fix yourself some tacos!

Enjoy!

