



RECIPE NAME

CARNE ASADA

INGREDIENTS

- 2 limes juiced
- 4 cloves garlic crushed
- 1/2 cup orange juice
- 1 cup chopped fresh cilantro
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup vegetable oil
- 1 jalapeno minced (optional)
- 2 tablespoons white vinegar
- 2 pounds flank or skirt steak

PROCEDURE

:

- In a gallon size resealable bag, combine lime juice, crushed garlic, orange juice, cilantro, salt, pepper, vegetable oil, jalapeno, and vinegar.
- Squeeze it around to mix it up.
- Put the entire flank steak into the resealable 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.
- Heat an outdoor grill to high heat.
- Remove the flank steak from the marinade, reserve excess marinade to make a sauce.
- Cook on the grill for 7 to 10 minutes per side.
- Bring leftover marinade to a boil in a saucepan to kill any bacteria from the raw meat.
- Once done, remove from heat and let rest 10 minutes. Slice against the grain, pour sauce over the top of the slices and serve.

TIME TO PREPARE

2 Hours

TIME TO COOK

30 Minutes

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