

Carne Asada

Ingredients

2 lb beef flank
1 jalapeño seeded and minced
4 cloves garlic minced
1/2 cup fresh cilantro leaves chopped
juice of 1 orange
juice of 1 lime
juice of 1 lemon
2 tablespoons apple cider vinegar
1/3 cup olive oil
1 teaspoon ground cumin
1 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper

Method of preparation:

1. In a large glass baking dish whisk together Carne Asada marinade ingredients (jalapeño through black pepper) until combined. Add skirt steak in a single layer, turning to coat with marinade. Cover and refrigerate for at least 1 hour, but no longer than 8 hours
2. When you're ready to grill: preheat an outdoor grill to medium-high heat. Grill steaks for 7 to 10 minutes per side, turning once for medium-rare. Remove steaks and allow to rest for 5 minutes.
3. Slice thinly across the grain and serve.