

CARNE ASADA TACOS



Ingredients

2 lbs	Flank or Skirt Steak
1 each	Orange, juiced (1/4 cup)
4 each	Divided, Limes juiced (1/4 cup) and cut into wedges
2 tbs	Oil (olive or vegetable) plus more for grill
8 each	Garlic Cloves, minced (2 tbsp)
2 tsp	Oregano, dried
2 tsp	Chili powder
2 tsp	Kosher Salt, plus more for steak
2 tsp	Cumin
1 tsp	Freshly Ground Pepper plus more for steak
¼ tsp	Cayenne Pepper
12 each	Corn Tortillas
2oz	Reposado Tequila

Instructions

1. Whisk the orange juice, lime juice, olive oil, garlic, oregano, chili powder, salt, cumin, pepper, tequila and cayenne in a small bowl.
2. Place the steak in a 9x13 baking dish or gallon size ziplock bag and cover it with the marinade until fully coated. Refrigerate for 1 to 4 hours.
3. Preheat the grill medium-high heat (400-450°F).
4. Discard the extra marinade and season steak with salt and pepper.
5. Grill the steaks for 5-8 minutes per side, depending on the thickness.
6. Remove steaks and allow to rest for 5 minutes. Slice thinly against the grain and serve.

FRESH PICO DE GALLO



Ingredients

1 ½ lbs	Fresh Roma Tomatoes medium diced
1 each	Medium Yellow Onion small diced
2 each	Serrano Pepper, minced (seeds removed for mild salsa)
½ cup	Fresh Cilantro finely chopped
1 each	Fresh Limes, juiced
To taste	Salt and Pepper

Instructions

1. Add the tomatoes, onion, cilantro, diced peppers and lime juice to a bowl. Generously season with salt – start with 1/2 teaspoon and go from there. Set the salsa aside for 15 to 20 minutes.
2. After this time, stir the salsa – making sure to distribute the juices left at the bottom of the bowl. Taste and adjust with more salt.
3. Store up to 3 days in an airtight container in the refrigerator.

JALAPEÑO MARGARITA



Ingredients

Kosher Salt
Ice Cubes
4 fluid ounces Tequila
2 fluid ounces Triple Sec
2 Limes, juiced
1 tablespoon Agave Nectar
½ Jalapeno Pepper, seeded and diced
1 Lime, cut into wedges

Instructions

1. Pour 1/4 to 1/2 inch of salt onto a small, shallow plate. Moisten the rim of two margarita glasses with water and dip into the salt. Fill with ice, and set aside.
2. Pour the tequila, triple sec, lime juice, agave nectar, and jalapeno into a cocktail shaker over ice. Cover, and shake vigorously until the outside of the shaker has frosted. Strain into the prepared glasses, and garnish with lime wedges to serve.