



TEQUILA~LIME STEAK FAJITAS



Day Before: Place Tenleytown Meat in refrigerator to defrost for 24 - 36 hours.

Prep Time: **25 minutes**

Cook Time: **15 minutes**

- 1/2 lb Tenleytown Meat Company **skirt steak**
- 2 **garlic cloves**, peeled
- 1/2 teaspoon **kosher salt**
- 1/8 cup **tequila**
- 1 tablespoon **lime juice**
- fresh **corn** or **flour tortillas**
- 1 small **white onion**, finely chopped
- 1 cup shredded **green cabbage**
- 1 bunch fresh **cilantro**, coarsley chopped

~~~Roasted Corn Salsa~~~

- 1 1/2 cups **corn**, fresh or frozen
- 2 **garlic** cloves, unpeeled
- 1 small **jalapeno**
- 2 medium ripe **tomatoes**, chopped
- 6 **scallions**, thinly sliced
- 1 tablespoon chopped **fresh cilantro**
- 2 teaspoons **lime juice**
- 1/2 teaspoon **salt**

Use a thin-bladed knife to remove any thin, papery **membrane** from the steak and cut it in **half**. Make a **garlic paste** by slicing the garlic sprinkling on the kosher **salt**. Use the side of a chef's knife to smash the garlic into a coarse paste. **Rub** the meat with the garlic paste and lay it in a shallow glass or ceramic **dish**. Pour in the **tequila** and **lime juice**, cover, and **marinate** it in the refrigerator for at least 3 hours and up to 12 for the most prominent flavor and any tenderizing effects.

Pat the steak dry with paper towels, prepare a charcoal or gas **grill** for high heat and oil the grate lightly. When hot, lay the steaks on the grate and cook for **2 1/2 to 3 minutes**, then flip with tongs and cook for an additional **2 1/2 to 3 minutes**. Slice the steaks **against the grain** into very thin strips. Serve with **tortillas, onions, cabbage, cilantro**, and **roasted corn salsa**.

ROASTED CORN SALSA: Heat a large cast-iron **skillet** over medium-high heat. Add the **garlic** cloves and **jalapeno** and let them cook undisturbed until tinged with black, turning 2 to 3 times, then transfer to a cutting board. Add the **corn** to the pan, cook, stirring frequently, until the kernels are **speckled brown** and fragrant.

Transfer the **corn** to a medium mixing bowl. Peel the **garlic** and chop it finely. Seed the **jalapeno** if you prefer milder heat and chop it finely. **Toss all ingredients together**, taste for **lime juice** and **salt** and serve with the fajitas.



Recipe courtesy of Pure Beef by Lynne Curry. "An essential guide to artisan meat with recipes for every cut."

makes 2 servings

