

Chipotle Skirt Steak Tacos w. Smoky Tomatillo Salsa

Tacos de Carne Asada Enchipotlada

(10 to 12 servings)



Ingredients:

1 (7 oz) can Chipotle Chiles en Adobo

3 lbs Skirt steak, trimmed

Lime juice, freshly squeezed

½ bottle of Beer

1 lg white Onion, sliced into rounds about ½" thick

EVO

Salt

24 warm Corn Tortillas

¾ cup smoky Tomatillo Chipotle Salsa, for serving

Directions:

Scrape the can of chiles with its canning sauce into a food processor or blender and process until smooth to make a quick marinade.

Add some lime juice and the beer.

Coat the steak with the marinade and let it sit for 15 minutes.

Grill the steaks about 3 minutes per side for medium skirt steak.

The meat will be juiciest if you let it rest for 5 to 10 minutes on a wire rack over a plate.

Spray or brush the onions slices with oil and sprinkle with salt.

Lay them on the grill and cook, turning them from time to time, until richly golden and soft, about 10 minutes.

Remove to a cutting board and cut each round into quarters.

Cut the skirt steak into roughly 3" lengths (along the grain), then cut each piece across the grain into ¼" strips.

Toss the meat with the onions.

Taste and season with salt, usually about 1 tsp.

Serve with the warm tortillas and salsa for making soft tacos.

Smoky Tomatillo Salsa

(makes 1¼ cups)



Ingredients:

3 lg Garlic cloves, unpeeled

5 to 6 med Tomatillos, husked & rinsed

2 tbsp blended canned Chipotle Chiles en Abobo

Salt

Directions:

On a heavy, ungreased skillet over medium heat, roast the unpeeled garlic, turning occasionally, until blackened in spots and soft, 10 to 15 minutes.

Cool, slip off the papery skins, then roughly chop.

Grill the tomatillos until blackened in spots. After about 5 minutes, turn them over and roast the other side.

Cool completely on the baking sheet.

Scrape the tomatillos (and any juices that have accumulated around them) into a food processor or blender and add the garlic, chipotle and salt.

Pulse until everything is coarsely pureed.

Transfer to a serving bowl along with enough water (usually 3 to 4 tbsp) to give the salsa an easily spoonable consistency.