

Carne Asada Marinade

Ingredients:

- 1 lime, juice of
- 1 lemon, juice of
- 1 orange, juice of or ½ cup orange juice
- 2 tbsp chili powder
- 1½ tbsp dried oregano leaves
- 2 tbsp ground cumin
- 1½ tsp crushed coriander seeds
- 5 garlic cloves, COARSLEY CHOPPED (OR TO TASTE)
- ¼ – ½ cup soy sauce (I USE ¼ CUP SOY IF USING REGULAR SOY, ½ CUP IF USING LITE SOY)
- 2 sliced jalapeno peppers (or to taste)
- 1 medium onion, SLICED THIN
- 4 lbs skirt steaks (or flap meat)

Preparation:

1. Combine all ingredients in a 1-gallon Ziploc bag.
2. Add meat, seal and massage marinade into meat.
3. Marinate in bag for up to 24 hours, turning and massaging frequently.

Heat a large cast iron pan over medium-high heat.

Put steaks in the cast iron pan and cook 4 to 5 minutes on each side, or until deep golden brown.

Let the steaks sear, do not move or turn.

Take the steaks out of the pan and let rest for at least 10 minutes.

When the steak has rested, slice very thin and plate.

Plate approximately 6 ounces per place.

Garnish with grilled green onions.