

cathy gillen thacker

Beef Fajitas

| | |
|---------------------------------|------------------------------|
| 2 lbs beef skirt or flank steak | 1 large sweet onion |
| 2 cloves garlic | 1 large green pepper |
| 2 tsp salt | 1 tablespoons olive oil |
| 1/2 tsp black pepper | sour cream |
| 1 tsp cumin | sharp cheddar cheese, grated |
| 1 tsp Mexican oregano | shredded lettuce |
| 2 tablespoons olive oil | diced tomatoes |
| 1 cup lime juice | picante sauce |
| 12 flour tortillas | guacamole |

Mash garlic and seasonings together. Rub on both sides of the steak, covering well. Rub olive oil on steaks. Put steak in a single layer in a glass rectangular baking dish. Pour lime juice over steak, making sure that the meat is covered in lime juice on both sides. Cover with plastic wrap and marinate for at least 30 minutes, or overnight, in refrigerator.

Heat skillet, add one tablespoon of olive oil and sliced green pepper and sweet onion, cook until onion and pepper are browned on edges and tender. Set aside.

Add steak to the hot skillet and cook, over medium high heat, in one tablespoon of olive oil, until cooked through. Remove steak from pan, cut in thin strips. Return reserved onion, green peppers, and steak to skillet, and saute together until sizzling. Warm tortillas.

To serve, layer steak, lettuce, tomato, cheese, guacamole, picante sauce, and sour cream on center of flour tortillas. Roll up the tortillas, and enjoy!

For added flavor, the steak can be grilled over hot coals, then sliced, and warmed in skillet indoors, as per directions.

Read free excerpts online at www.cathygillenthacker.com

