

TALLBOY TACO™

GRILLED CARNE ASADA TACOS

Yields 4 Servings

INGREDIENTS FOR TACOS

- 12 Tortillas
- 2 Lbs. Adobo Marinated Carne Asada
- 1 C. Chopped Cilantro
- 1 C. Chopped Sweet White Onion
- 2 Limes



METHOD FOR TACOS

1. Preheat the grill to high heat and grill the steak on both sides until charred and cooked to your desired temperature. Remove from the grill and let it rest on a plate.
2. Heat a flat skillet over high heat. Warm the tortillas on both sides until hot. Stack them together and wrap in a towel to allow them to steam and soften.
3. Cut the limes into wedges.
4. Chop the steak and toss it back with the juices that came out while resting.
5. Build your tacos with the steak, onion, and cilantro. Squeeze a fresh lime wedge over the taco before serving.

INGREDIENTS FOR ADOBO MARINADE

Yields 1 Cup

- 1 Dry Guajillo Chile
- 3 Dry Ancho Chiles
- 2 Tbsp. of Vegetable Oil
- 3 Large Cloves of Garlic, Sliced
- 2 Tbsp. of Water

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- 1 Chipotle Chile in Adobo Sauce
- 1 Tbsp. of Lime Juice
- ½ Bunch of Cilantro, Chopped
- 1 Tbsp. of Kosher Salt
- 1 tsp. of Sugar

METHOD FOR ADOBO MARINADE

1. Remove and discard the stems and seeds from the chiles and tear them into smaller pieces.
2. In a sauté pan, heat the vegetable oil to medium heat and add the sliced garlic.
3. Cook for 2 minutes until it begins to get color.
4. Add the dry chiles and cook for two more minutes until toasted and fragrant.
5. Add the water, stir, and turn off the heat. Let the mixture cool at room temperature.
6. Add the pan mixture with all the other ingredients to a blender.
7. Blend on high until the marinade is smooth.

INGREDIENTS FOR CARNE ASADA

- 2 Lbs. of Outside Skirt Steak, cleaned of silver skin and excess fat
- 1 C. of Adobo Marinade

METHOD FOR CARNE ASADA

1. Toss the steak with the marinade and let it sit for an hour.

