

Carne Asada

Talk about a crowd favorite, this recipe adds some great flavors to skirt steak. Next, we add some wood fired flavor to get that caramelized taste we love in our Carne Asada. Finish this dish off with some corn tortillas, roasted jalapenos, cilantro, cotija cheese and you have one epic dinner, lunch or party dish

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 8-People

Prep time: 20-30 Minutes – 24 hour Marinade

Cook time: 20-25 minutes cooking time

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1/2 Cup	Oil, Olive Blend	
1 Tbsp	Garlic, Fresh, Crushed	or to taste
6 Tbsp	Bayou Dust, 5280 Culinary	
2 Tbsp	Fire Salt, 5280 Culinary	or to taste
1/4 Cup	Soy Sauce	
2 Ea	Lemons, Fresh, Juiced	
2 Ea	Lime, Fresh, Juiced	
3/4 Cup	Guava Juice, Canned	
3 lbs	Skirt Steak, Choice, Peeled	

TO MAKE TACOS

16 ea	Flour Tortillas	Warmed
1 Bu	Cilantro, Fresh, Washed	Chopped
8-10 ea	Jalapenos, Fresh	Roasted
Taste	Cheese, Cotija	Grated
Taste	Pico de gallo, Fresh	

Prep Directions:

- ***See above for ALL prep instructions***
- ***Load Traeger with RESERVE BLEND PELLETS***

Cooking Directions:

- Remove skirt steak from package, peel any membrane and trim any connective tissue of excess fat. Pay attention to the grains of the meat, this will help when slicing
- Place into a large gallon size zipper bag
- In a large stainless steel mixing bowl, add the first 8 ingredients and mix well
- Pour the marinade into the zipper bag, mix well to coat the meat
- Squeeze out any excess air and zip shut
- Allow to sit in the fridge for 18-24 hours marinade
- Pre heat your Traeger Ironwood grill to 500 degrees, Weber to 500 degrees or Big Green Egg to 500 degrees
- Remove the skirt steak from the marinade and drain any excess marinade (this prevents flare ups)
- Grill on both sides until desired doneness. IMO medium is a great temp for this
- Remove from grill, place onto a cutting board and let rest for 2-3 minutes
- Slice against the grain
- Layout the above Taco Ingredients
- Build, serve and devour

Grills / Grill Gear Used:

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| • Traeger, Ironwood 650 | Ace SKU - 8016778 |
| • Thermometer, Digital, Instant Read | Ace SKU – 6108419 |
| • Reserve Blend Pellets, Traeger | Ace SKU - 8015887 |

Shopping List (Products Used):

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| • Bayou Dust, 5280 Culinary | Ace SKU – 8561961 |
| • Fire Salt, 5280 Culinary | Ace SKU – 8561979 |