

Carne Asada

Citrus-marinated grilled steak - serves 4 to 6

Serves 4-6 • Prep 15 min • Marinate 2 hr+ • Grill 10 min

INGREDIENTS

The steak

- 2 lbs skirt or flank steak
- Salt and black pepper

The marinade

- 1/2 cup orange juice
- 1/4 cup lime juice
- 1/4 cup neutral oil
- 1/2 cup chopped cilantro
- 6 garlic cloves, minced
- 1 jalapeno, minced
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1 tsp salt

To serve

- Warm corn tortillas
- Diced onion and cilantro
- Lime wedges
- Salsa and guacamole

METHOD

1. Whisk together all the marinade ingredients. Pour over the steak in a dish or bag and marinate 2 to 8 hours in the fridge - not much longer, or the citrus starts to toughen the meat.
2. Take the steak out 30 minutes before cooking so it comes to room temperature. Pat it dry and season with salt and pepper.
3. Get a charcoal or gas grill screaming hot. You want a hard sear, not a slow cook.
4. Grill the steak 3 to 4 minutes per side for medium-rare, until deeply charred outside. Skirt and flank are thin, so it goes fast.
5. Rest the steak 5 to 10 minutes - this is not optional. Then slice thinly against the grain.
6. Pile onto warm tortillas with onion, cilantro, lime, and salsa, or serve the slices straight off the board.

Tip • Two rules make or break carne asada: slice against the grain, and never skip the rest. Cut it the wrong way and even perfect steak turns chewy.