

# CARNE ASADA TACOS

## CARNE ASADA MARINADE

### Ingredients:

- 2 Tbsp avocado oil
- Juice of one whole lime
- 1 cup orange juice
- 2 Tbsp Worcestershire suce
- 1 Tbsp minced garlic
- 1 tsp cumin
- 1 tsp salt
- 2 tsp pepper
- 3 Tbsp fresh chopped cilantro



### Directions:

Mix all the ingredients in a large Ziploc bag or a glass bowl. Place the flap steak into the mixture and coat well. Leave in the marinade over night turning the steak from time to time to insure full infused flavor.

## CARNE ASADA TACO:

Remove the flap steak from the marinade and scrape off the chunks of cilantro and garlic. Heat the grill, broiler or cast iron skillet to a high heat and cook both sides of the steak for 6-8 minutes. Use an internal thermometer and remove the steak from the heat when it is 5 degrees from the desired doneness. The edges should get a bit charred.

### Doneness:

Rare 125F

Medium 135F

Well 145F and above

After cooking, allow the meat to rest for 5 minutes and slice against the grain into ½ inch thick slices. Serve on a fried corn tortilla, or a flour tortilla, with pico de gallo, guacamole or any other favorite taco ingredients.



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