



## *Insanely Delicious Arrachera Tacos*



### **Ingredients, Marinade:**

- ½ Cup soy sauce
- ⅓ Cup lager beer (I used Modelo)
- Zest and juice of 2 limes
- 1 tsp ground black pepper
- 1 tsp ground cayenne
- 1 TBLs garlic powder

### **Ingredients, Skirt Steak:**

- 1 ½ pounds skirt steak, membranes removed
- 1 white onion, minced
- ⅓ cup lime juice, to soak the onions
- 3 TBLs olive oil
- 12 flour or corn tortillas

### **For Serving the Tacos:**

- Lettuce finely chopped
- Shredded Mexican cheese blend or cheddar cheese
- Tomatoes, finely diced
- Red onions, finely diced
- Fresh cilantro
- Sour Cream, optional
- Guacamole, optional
- Hot Sauce, optional
- Pico de Gallo, optional
- Thinly sliced Avocado, lengthwise, optional

### **Method:**

1. Mix the marinade ingredients together in a large zip lock bag and *submerge* the skirt steak in it. Let this sit in the fridge for at least 1 hour, but 4 hours is a perfect amount of time.
2. Mix the chopped onion with the lime juice and a pinch of salt, and let this sit at room temperature while meat marinates.
3. When ready to grill, heat the grates to very hot. Meanwhile, heat the tortillas on a comal or heavy skillet; keep them warm in a tortilla warmer or wrapped in kitchen towels.
4. Remove meat from the marinade and pat dry with paper towels. Rub oil all over the meat.
5. Sear the skirt steak on the grill for only about 2 minutes per side, tops. Let it rest for a few minutes before slicing. Cut the skirt steak across the grain first, then chop until you have bite-sized pieces. Doing this ensures that you will have tender meat.