

Steak Fajita Recipe

Ingredients

- 2 Tbs. fresh lime juice
- 6 cloves of garlic, minced
- 1 bottle of beer, (I used can of Coke instead)
- 1 1/2 tsp. chile powder
- 1/4 cup brown sugar, packed
- 1 tsp. ground cumin
- 1 tsp. oregano leaves
- 3 green onions, finely chopped
- 1 jalapeno, seeded, and minced
- 3/4 tsp. sea salt
- 1/3 cup olive oil
- 1 Tbs. fresh cilantro, chopped, (optional)
- 1 - 1 1/2 lbs. skirt steak or flank steak tenderized, trimmed of fat, figure 1/4 to 1/3 lb per person
- 1 large or 2 medium yellow onions, peeled and cut in half and thinly sliced
- 2 large bell peppers, one green and one yellow or red, seeded and cut into thin slices
- 6 to 8 flour(8 inch) or corn tortillas

Condiments:

- Guacamole
- 3/4 lb. of shredded mild cheddar cheese
- pint of sour cream
- Salsa

Directions for the steak fajita recipe:

Take a plastic ziploc type bag and add the first 12 ingredients and mix them well. Then add the steak. Don't slice the meat, large pieces are easier to grill.

Place this bag in the refrigerator overnight.

Timing Is Everything

Before we begin cooking the steak fajita recipe, lets talk about getting this dish on the table so that everything is ready at the same time.

This can be a bit of a challenge so I am going to have you think about all that needs to be done. Then I will tell you the order in which you need to do it. If you can get a helper that would be great.

First let's go over what needs to be done in preparing the steak fajita recipe:

- We have to grill the meat and then slice it before we put it on the table

- We have to cook the bell peppers and onions on the stove
- We have to warm the tortillas just before serving so they are piping hot when served
- Condiments need to be prepared and placed on the table

Do As Much As You Can Ahead Of Time

Let's start with the condiments. Prepare the guacamole, shredded cheese, and salsa an hour or two before we plan to serve the fajitas.

Place them in serving bowls and keep chilled.

Next, slice the onion and bell peppers. Place them in a bowl and add 1 Tbs. of olive oil, toss to coat and set aside.

Now let's get the tortillas ready for the oven. If you are using flour, wrap 8 in foil. When you are ready to heat these, place them in a 275 degree oven for 5 to 10 minutes.

An alternative to this is to heat flour tortillas one at a time on a cast iron pan.

The last time I made this steak fajita recipe I used corn tortillas. I sprinkled a little water on each tortilla and placed them on a plate on top of a piece of waxed paper. I placed another piece of wax paper on top and microwaved them on high for 30 to 40 seconds. Microwaves vary, so experiment.

Now remember, you are not going to heat your tortillas until the last minute because you want your guests to have hot tortillas to put their fajitas in.

You know what I always say "It's gotta be hot to be good".

If you have one of those tortilla keepers this is a good time to use it.

Let's Put It All Together

Now we have every thing in place and we are ready to make that sizzling steak fajita recipe.

Fire up the BBQ and ask someone to grill up the steak. Place a cutting board and knife next to your sink so that it's ready when the steak is done. Have an appropriate dish or bowl nearby to place the sliced steak in.

You don't want to be searching the kitchen looking for the right dish while your steak gets cold.

Tip On Keeping Food Hot

We like to heat our dishes slightly so they don't chill the food. You can do this by adding 1/2 cup of water to the bowl and heating it in the microwave for 1 minute.

Pour out the water and dry the bowl before adding your food.

Let's move on to the bell peppers and onion. Start this when the steak goes on the grill. Use a cast iron pan (fajita pan) if you have one. They really work the best for making fajitas. You'll love the flavor and they keep the food warm longer too.

Add a tsp. or two of olive oil to the pan and heat on high. When the pan is hot add the bell pepper and onion. Add a sprinkle of sea salt.

Cook till veggies are translucent. Stir occasionally but let them brown a bit so they will have that nice brown grilled look to them. Keep them warm right in the pan.

Put It All On The Table

When the steak comes off the grill, place all the condiments on the table. If heating tortillas in the oven, put them in now.

Slice the steak into thin strips across the grain and place in warmed dish or bowl.

If you are heating corn tortillas in the microwave, now is a good time to do that. Place in a tortilla keeper or covered with a warm towel.(another good use of the microwave).

Bring out the bell peppers and onions and you are ready to have a fiesta.

This steak fajita recipe makes a great meal. Since everyone builds their own fajitas they can make them just how they like them.

How To Eat Fajitas

If case you've never had them before here is how you do it. Take a hot tortilla and add some steak, onions and bell peppers. Sprinkle some cheese and add a spoon of guacamole and sour cream and top with salsa. Delicious.

Guacamole Dip Recipe

Ingredients:

- **4 Hass avocados**
- **2 home-grown or vine ripened tomatoes, sliced**
- **1 whole chile ortega (canned)**
- **1/8 cup finely chopped yellow onion**
- **salt to taste**
- **hot sauce to taste**

Combine the tomatoes, chile, and onion on a cutting board and chop until the ingredients are fine. Scoop out the avocados and place in a bowl and add the tomato mixture. Mash with a potato masher. Add salt and hot sauce to taste.

"Lemon Juice Or Not?"

Some people add lemon or lime juice to their guacamole. In some cases people do it to keep the guacamole from turning brown. We felt it **changed the flavor** too much. We chose not to disguise that wonderful avocado flavor and instead made our guacamole more frequently.

You can also try leaving the avocado pits in the guacamole to help keep the dip from turning brown. Just remember to remove them before serving.

Try making guacamole with and without lemon and see what you like better. Don't be afraid to experiment a little with this guacamole dip recipe. But after you try it both ways I will wager that you will choose to make it without the lemon or lime juice.

Here is a **little tip**. If your guacamole does turn a little brown after sitting out a while you can just skim off the top layer and it will be just as good as new. It's the exposure to air that turns it brown, the same way a sliced apple turns brown when left out.