



# CARNE ASADA TACOS

Thanks to Andrew Singer, *BOWA*



## INGREDIENTS

- 3 whole dried ancho chilies stems and seeds removed
- 3 whole dried guajillo chilies stems and seeds removed
- 2 whole chipotle peppers canned in adobo
- 3/4 cup fresh orange juice
- 2 tablespoons fresh lime juice
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons soy sauce
- 2 tablespoons Asian fish sauce
- 6 medium cloves garlic
- 1/2 small bunch cilantro leaves and tender stems only
- 1 tablespoon whole cumin seed toasted and ground
- 1 teaspoon whole coriander seed toasted and ground
- 2 tablespoons dark brown sugar
- Kosher salt to taste
- 2 pounds skirt steak trimmed and cut with the grain into 5-6-inch lengths

## MARINADE:

- 3 chipotle peppers canned in adobo
- 3/4 cup fresh orange juice
- 2 tablespoons fresh lime juice
- 2 tablespoons extra-virgin olive oil
- 3 tablespoons soy sauce
- 6 medium cloves garlic
- 1/2 small bunch cilantro leaves and tender stems only
- 2 tablespoons chili powder
- 1 tablespoon ancho
- 1 tablespoon guajillo
- 1 tablespoon Mexican spice blend
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 2 tablespoons dark brown sugar
- Kosher salt to taste



## PREPARATION

1. Combine all the marinade ingredients and blend until smooth.
2. Place steak in a large ziploc bag and pour the marinade into the bag with the meat. Squeeze all air out of the bag and seal. Refrigerate for at least 3 hours and up to overnight.
3. Place de-seeded and de-stemmed ancho and guajillo chilies on a microwave-safe plate and microwave until pliable and toasty-smelling, 10 to 20 seconds.
4. Transfer to a blender and add chipotle peppers, orange juice, lime juice, olive oil, soy sauce, fish sauce, garlic, cilantro, cumin seed, coriander seed, and brown sugar. Blend until a smooth sauce has formed, about 1 minute. Season, to taste, with salt. Transfer the salsa to a large bowl for serving.
5. On the grill, light one chimney full of charcoal. When all the charcoal is lit arrange the coals on one side of the charcoal grate. Allow cooking grate to preheat for 5 minutes.
6. Remove steak from marinade and place directly over the hot side of the grill, leave open. Cook, turning occasionally, until steak is well charred on outside and center registers 110 degrees, 5 to 10 minutes total.
7. Transfer to a cutting board and allow to rest for 5 minutes. Slice thinly against the grain and serve immediately with extra salsa, lime, avocado, onions, cilantro, and tortillas on the side.
8. Suggested additions for serving include warm corn tortillas, lime wedges, diced or pickled onions, fresh cilantro, avocado, and salsa verde.



## NOTE FROM THE CHEF

These tacos go great paired with the La Manera Vieja Mezcal Old Fashioned. You can find this recipe in the cocktail section.

## RECIPE NOTES

If using gas grill, set half the burners to the highest heat setting, cover, and preheat for 10 minutes. Cook meat covered. Cast iron skillet may also be used to cook in batches over high heat.