



Recipes



Carne Asada by Danny Trejo

SERVES 8

INGREDIENTS

- ½ large white onion, roughly chopped
- 3 canned chipotle chiles in adobo sauce, plus 2 tablespoon sauce
- 2 medium jalapeños, roughly chopped
- 6 cloves garlic
- ½ cup roughly chopped fresh cilantro
- ¾ cup orange juice (preferably fresh)
- ½ cup olive oil
- ¼ cup soy sauce
- Juice of 1 lemon
- 1 tablespoon ground cumin
- 1 tablespoon smoked paprika
- 3 pounds flank, flap, or skirt steak

DIRECTIONS

Combine all ingredients except steak in a food processor or blender; puree. Transfer marinade to a large zip-top plastic bag or airtight container. Add steak, turning to coat. Seal bag or cover container. Refrigerate overnight.

Remove steak from marinade, letting excess drip back into bag or bowl. Place steak on a platter. Set aside at room temperature for 30 minutes.

Preheat a gas or charcoal grill to medium-high.

Grill steak 5 minutes or until charred. Turn and grill 5 minutes or until charred. Transfer to a cutting board and let rest 5 minutes before slicing crosswise and across the grain.

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