



MEXICAN (SONORA)

Carne Asada Tacos

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	6	25 min + 4 hr marinating	15 min	Grill	Skirt steak

Ingredients

- 1 kg (2¼ lb) skirt steak, cut into 3 or 4 lengths
- 12 small corn tortillas

MARINADE

- 4 cloves garlic, minced
- 80 ml (⅓ cup) lime juice (about 2 limes) and 60 ml (¼ cup) orange juice
- 60 ml (¼ cup) vegetable oil
- 2 tbsp soy sauce
- 1 tsp ground cumin
- 1 tsp dried oregano

MARINADE (CONT.)

- 1 tsp salt
- ½ tsp black pepper
- 1 jalapeño, thinly sliced
- 15 g (¼ cup) chopped coriander

TO SERVE

- 1 small white onion, finely diced
- Chopped coriander
- Salsa roja or verde, lime wedges and sliced radishes

Steps

1. Whisk the marinade ingredients together, pour over the skirt in a dish or bag, and turn to coat.
2. Marinate in the fridge for 4 to 8 hours. The citrus is strong, so do not go past 8.
3. Take the meat out 30 minutes before cooking. Shake off the excess marinade and pat the surface fairly dry so it chars instead of steams.
4. Light a charcoal or gas grill to very hot. You should be unable to hold a hand over the grate for more than 2 seconds.
5. Grill the skirt for 2 to 3 minutes per side, until well charred and 52°C (125°F) inside. Skirt is thin and goes from juicy to dry fast.
6. Rest on a board for 5 minutes. Warm the tortillas on the grill for 20 seconds per side until pliable and flecked with black.
7. Cut the meat into 10 cm (4 in) lengths, then chop across the fibres into small pieces.
8. Pile onto tortillas and top with onion, coriander and salsa. Serve with lime and radishes.

Notes

- **Make ahead:** the marinade can be mixed a day ahead; the meat is best cooked within 8 hours of marinating.
- **Other cuts:** flank or flat iron work; cook thicker cuts a minute longer per side.
- **Indoors:** use a cast-iron pan on high heat, in batches, with the fan on.
- **Air fryer:** reheat chopped leftovers at 200°C (400°F) for 2 to 3 minutes, shaking once, until steaming hot (74°C / 165°F) with crisp edges.

- **Pair with:** esquites (corn with lime and chilli) or rice and beans.