

FROM THE RENZI KITCHEN

Carne Asada

Ingredients

- #22112 • 2# Old Neighborhood Foods (Demakes) Shaved Steak
- #88121 • 4 Garlic Cloves, minced
- #88406 • 1 ea Jalapeño Pepper, seeded & minced
- #88168 • 1 ea Green Pepper, small diced
- #88153 • 1 ea Onion, small diced
- #88413 • 1 cup Cilantro, chopped
- #88055 • 2 Limes, juiced
- #56100 • 2 tablespoons White Vinegar
- #68395 • ½ tsp Sugar
- #30174 • ½ cup Olive Oil
- #92274 • Kosher Salt, to taste
- #68258 • Ground Black Pepper, to taste



Instructions

In the bowl of a food processor, combine garlic cloves, jalapeño pepper, green pepper, onion, cilantro, lime juice, white vinegar, sugar, olive oil, salt and pepper. Puree until any large pieces are broken down. Lay the steak in a large non-reactive bowl or baking dish. Combine marinade ingredients and pour the marinade over the steak. Make sure each piece is well coated. Cover in plastic wrap and refrigerate for 1-4 hours. Heat your grill over medium-high flame (you can also use a cast iron grill pan on high heat for stove-top cooking). Season both sides of the steak pieces with salt and pepper. Grill steak through until medium rare to well done. Optional – Serve with corn or flour tortillas, fresh pico de gallo and slices of avocado.

**Recipe sourced from Demakes Enterprises / Old Neighborhood Foods*