

DSAT Virtual Dinner
Monday, May 25
Skirt Steak Tacos

Ingredients:

8 oz skirt steak *** you can substitute portobello mushrooms to make it vegetarian
marinade (barbecue sauce and add some smoked chipotles)
1 cup of vegetable or corn oil
Corn Tortillas

Directions:

- 1.Preheat Oven to 200 degrees.
- 2.Place dry skillet on cooktop. Put the heat on high and allow to warm for several minutes.
- 3.Toss sea salt in pan.
- 4.Sear skirt steak for 1-3 minutes per side depending on how you like your steak cooked.
- 5.Remove from heat and tent with foil shiny side in. Smother top and bottom with marinade.
- 6.Place in oven and cook for 20 minutes. Remove from oven and allow to rest for 20 minutes.
- 7.While steak is resting, place oil in a large frying pan. Set heat to medium.
- 8.The oil will look shimmery when it is hot enough.
- 9.Carefully place corn tortillas, one at a time and cook until they bubble and crisp.
Turn over to make sure they are cooked on both sides.
- 10.Drain on paper towel.
- 11.Slice steak into strips.

Serve with guacamole and salsa.