



## Flank Steak for Fajitas

---

*serves 4 to 6*

The juice of 1 orange

The juice of 2 limes

1/4 cup olive oil

2 garlic cloves, roughly chopped

3 chipotle chiles in adobo sauce

3 tablespoons chopped cilantro

1 teaspoon ground cumin

1 teaspoon salt

2 pound flank steak

1 red bell pepper, thinly sliced

1 green bell pepper, thinly sliced

1 yellow onion, thinly sliced

1 tablespoon olive oil

lime wedges, optional

With a small, sharp paring knife make small cuts, at a 45° angle, over the surface of the steak on both sides.

Combine the orange juice, lime juice, 1/4 cup of olive oil, garlic, chipotle peppers, cumin and salt in the bowl of a food processor or blender; puree until smooth. Place the steak in a large, resealable plastic bag and pour the marinade over it. Press out the air, seal the bag and marinate at room temperature for 2 hours.

Prepare the coals on the grill until they are glowing red with a white ash around them. Drain the marinade from the steak, place 4 inches over the coals and sear quickly, about 3 to 4 minutes on each side. Move the steak away from the direct heat, cover the grill and continue to cook until the internal temperature reaches 135° F, about 7 to 10 minutes longer. Remove the steak from the grill and allow to rest for 10 minutes.

While the steak is resting, toss the peppers and onion with the tablespoon of olive oil and place in a grill basket. Grill over the live coals, stirring frequently, just until they become limp and are beginning to brown slightly.

Thinly slice the steak against the grain on a diagonal, and serve with the vegetables, optional lime slices, refried beans, sour cream, guacamole and pico de gallo.