



Fajitas with Grilled Onions and Peppers

Dinner on the patio and what a delicious way to enjoy a warm summer evening! Marinate the steak the day before, grill some onions and peppers, make a salad, warm up some corn tortillas and pass around the salsa. I used sirloin steak because it's what I had on hand and grilled it for 4 or 5 minutes per side over a hot fire for medium rare. Throw in a Margarita or two...ole'...

Makes Approximately 8 Servings

For the Steak:

2 lbs. flank steak or other grilling steak
¼ cup freshly squeezed lime juice
1 tsp. chili powder
1/3 cup EVOO
3 crushed & minced garlic cloves
1 tsp. ground cumin
½ tsp. each of dried oregano & freshly ground black pepper
½ tsp. Tabasco
½ tsp. salt

For the Grilled Veggies:

2 each red & yellow or orange bell peppers
2 red onions, peeled
EVOO

For Serving the Fajitas:

2 – 4 corn tortillas per person, heated
1 cup or more homemade or purchased salsa (either tomato or tomatillo)

Marinate the Steak:

Combine all ingredients except the steak in a small bowl. Place the steak into a flat glass pan large enough just to accommodate the steak. Pour the marinade over the steak, turn the steak over in the marinade to coat well; cover with plastic wrap & place in the fridge overnight & up to 24 hours.

Prepare the Veggies:

Cut each pepper in half, remove the seeds & membrane, then cut each half into thirds. Slice the red onions into ½" thick slices; skewer the onion slices together with toothpicks to hold them together while grilling. Brush the veggies with enough EVOO just to coat.

Place the steak over a hot grill directly over the coals & cook for 4 – 5 minutes per side for a 1"+ thick steak. If using a flank steak the cooking time would be about the same. Place the veggies on the barbecue with the steak, when they are done remove to a warm platter & keep warm in a 180 F oven. When the steak is cooked, remove to a warm platter & allow it to rest for 5 – 10 minutes. Thinly slice the steak against the grain & place on a serving platter along with the grilled veggies.

In the meantime, wrap the tortillas in foil & heat for approximately 10 minutes in a 350 F oven...or you can place the packet on the grill making sure you flip the packet over occasionally to ensure the tortillas don't burn on the bottom.

Serve the steak & grilled veggies in warm tortillas topped with salsa.

Phyllis

