

Carne Asada

If you're looking for authentic Carne Asada - this is it! A trifecta of citrus juices makes this grilled Carne Asada especially succulent!

Course Main Course

Cuisine Mexican

Prep Time 15 minutes | Cook Time 15 minutes | Total Time 30 minutes | Servings 6 people

Ingredients

- 2 pounds skirt steak trimmed of excess fat

Carne Asada Marinade

- 1 jalapeño seeded and minced
- 4 cloves garlic minced
- 1/2 cup fresh cilantro leaves chopped
- juice of 1 orange
- juice of 1 lime
- juice of 1 lemon
- 2 tablespoons apple cider vinegar
- 1/3 cup olive oil
- 1 teaspoon ground cumin
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

Instructions

1. In a large glass baking dish whisk together Carne Asada marinade ingredients until combined, jalapeño through black pepper. Add skirt steak in a single layer, turning to coat with marinade. Cover with plastic wrap and refrigerate for at least 1 hour, but no longer than 8 hours (longer will begin to break down the meat).
2. Preheat an outdoor grill to medium-high. Grill steaks for 7 to 10 minutes per side, turning once for medium-rare. Remove steaks and allow to rest for 5 minutes.
3. Slice thinly across the grain and serve.

<https://pinchandswirl.com/carne-asada-recipe/>

From:

<https://www.cook.allard.one/> - **The ARC**

Permanent link:

https://www.cook.allard.one/carne_asada

Last update: **2020/10/30 04:15**

