

Beef Fajitas with Tequila

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	pounds	skirt steak
3	cloves	garlic - peeled and mashed
1/3	cup	vegetable oil
2	tablespoons	vegetable oil
4	tablespoons	fresh lime juice
4	tablespoons	tequila
1	teaspoon	ground cumin
1	teaspoon	salt
3		bell pepper - cut into strips
1	large	white onion - sliced into crescents

Cut the steak into pieces that will fit on your grill or grill pan.

Place pieces of meat in a non-reactive bowl.

Mix the garlic, 1/3 cup vegetable oil, lime juice, tequila, cumin and salt.

Pour over meat and marinate for 2 hours.

Remove meat from marinade and grill over med-high heat.

Heat remaining 2 tbs of oil and saute peppers and onions over med-high heat until crisp-tender.

Cut the meat into strips and serve with veges.