

Carne Asada

Servings : 1

Amount	Measure	Ingredient - Preparation Method
8	ounces	new york strip steak
1	clove	garlic - split in half
		salt
2	tablespoons	mild cheddar cheese - grated
1/2	cup	Green Chile Sauce

Preheat grill or broiler.

Trim steak of exterior fat. Rub both sides of steak with the garlic clove and then salt to taste. Let the meat come to room temperature before cooking.

Grill or broil steak to desired doneness. Remove meat and place on a heatproof plate. Top with green chile sauce, and sprinkle cheese over all. Place in broiler till cheese melts.

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Green Chile Sauce

Amount	Measure	Ingredient - Preparation Method
1/2	pound	lean ground beef
4	cups	water
2	cups	green chile - chopped and roasted
2	medium	tomatoes (or 1 cup canned crushed tomatoes) - chopped
2	teaspoons	white onion - minced
1	teaspoon	salt
1	clove	garlic - minced
1/4	teaspoon	white pepper
1/4	teaspoon	worcestershire sauce
2	tablespoons	cornstarch - dissolved in 2 tbsps water

Brown the ground beef over medium heat in a high sided non reactive skillet until all the pink is gone. While continuing to heat the skillet, pour in the water and add the chile, tomatoes, onion, salt, garlic, pepper, and w-sauce.

Bring the mixture to a boil, then lower the heat and simmer for 10 to 15 minutes. Add the cornstarch, and cook for 5 to 10 minutes more. The sauce should be thickened, but quite pourable, with no taste of raw cornstarch.

Keeps for 3-4 days in fridge, or freezes well.

Yield: "6 cups"