

# Grilled Skirt Steak Fajitas with Tequila Marinade

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		marinade
3		juice of limes
2		juice of oranges
1	bottle	mexican beer
3	tablespoons	tequila
1	tablespoon	cilantro - chopped
1		jalapeno - seeded and chopped
		meat
1 1/2	pounds	skirt steak - trimmed and cut into 4 pieces
2	tablespoons	olive oil
1		red bell pepper - julienned
1		green bell pepper - julienned
1		yellow bell pepper - julienned
1		red onion - thinly sliced
2	cloves	garlic - minced
		tortillas

In a bowl, mix together the lime juice, orange juice, beer, tequila, cilantro and jalapeno. Place the steak in a shallow, non-reactive dish or large sealable plastic bag. Pour marinade over meat. Cover and seal at room temperature for 15 minutes to 1 hour. Remove steak and pat dry.

In a large frying pan over med-high heat, heat the olive oil. Add the bell peppers, onion and garlic and saute until the onion is translucent and peppers are softened, 5-7 minutes. Set aside.

Broil or grill steak until desired doneness, 3-4 minutes per side. Let rest for 5 minutes, tented.

Slice steak thinly on diagonal across the grain and serve on tortillas with bell peppers and onion.