

Mayan Skirt Steak

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	pounds	beef loin or skirt steak
1/2	cup	distilled vinegar
1 3/4	ounces	achiote paste
3	tablespoons	oil
1	teaspoon	ground cumin
		salt

Dissolve achiote in vinegar, cumin and 1 tbsp oil. Place beef in mixture and marinate for 1 hour to overnight. Drain juices from beef before cooking and place remaining oil in frying pan. Cook each side for 10 minutes on medium heat.