

Nick Ranch

Grass Fed From Start to Finish
Healthier For You And Your Family

Nick Ranch LLC Wholesale Grass Fed Beef 13580 Avenales Ranch Road Santa Margarita, Ca 93453 805-438-4875 1-800-745-0056

Carne Asada

2 lbs Nick Ranch Grass Fed Flank Steak
12 flour tortillas

½ cup tequila or beer
¾ cup lime juice
5 cloves garlic, crushed
2 medium red onions, sliced thick
1 teaspoon garlic pepper
1 teaspoon salt
healthy pinch of cumin
healthy pinch of dried pepper flakes

In a large zipper freezer bag, mix liquor, juices and spices. Add flank steak, gently shake bag to cover the meat with the marinade. Refrigerate, marinating at least 8 hours, turning occasionally. Preheat grill. Place a few drops of water on each tortilla, stack and wrap in aluminum foil. Place on grill. Remove steak from bag of marinade and place on grill. Turn tortillas and steak once. Cook to your liking, 12- 15 minutes for medium rare. Let steak rest before slicing. Cut into very thin slices, place a few slices on tortillas and serve. Serve with condiments, such as salsa, sour cream, guacamole.