



### Grilled Skirt Steak Fajitas

Start to finish: 40 minutes

Hands on time: 25 minutes

Fajitas can make any day into a fiesta. All it takes is a quick marinade, a flash cook on the grill and a combination of veggies, cool sour cream and spicy salsa to wake up your taste buds and end a tough day on a brighter note.

Tip: Skirt steak is my preferred cut for fajitas but flank steak can work as well. Just cook it a few minutes longer as it's generally a little thicker than the skirt.

- 1 clove garlic, minced
- 1/4 cup red wine
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt plus more for sprinkling
- Freshly ground black pepper
- 2 tablespoons vegetable oil
- 10 oz skirt steak
- 1 small red onion, thinly sliced
- 1 small red bell pepper, cored and thinly sliced
- 1 small green bell pepper, cored and thinly sliced
- 2 tablespoons chopped cilantro
- 1 tablespoon chopped pickled jalapeno
- Four or five 6-inch flour tortillas, wrapped tightly in foil
- Sour cream
- Grated cheese
- Salsa
- Sliced avocado

Preheat the grill to medium-high. Place the grill basket on the grill so that it heats up.

Combine the garlic, wine, cumin, 1/4 teaspoon salt, a few grinds of pepper, 1 tablespoon oil and skirt steak in a zip lock bag. Squish the marinade around, squeeze out the extra air, zip it closed and let it rest on the counter while you prepare the other ingredients. (If organized, you can marinate the meat overnight as well.)

Toss the onion and peppers with the remaining 1 tablespoon oil in a large bowl along with a sprinkle of salt and a few grinds of pepper. Transfer the vegetables to the hot grill basket. They will sizzle. Cook for about 4 minutes then give them a toss. Cook for about 15 minutes, tossing every now and then. Move them to a cooler spot on the grill. Place the foil wrapped tortillas in a cooler spot on the grill as well.

Remove the steak from the marinade and pat it dry. Season with salt and pepper and place it on the grill. Grill the steak for about 4 minutes then turn it and cook for another 3 minutes for medium rare, 4

minutes for medium. Transfer the steak to a cutting board and let it rest, lightly covered for about 5 minutes.

Transfer the vegetables to a shallow bowl and toss with the cilantro and jalapeno peppers. Transfer the wrapped tortillas to a plate, keeping them wrapped so that they stay hot.

Slice the meat across the grain into thin strips and arrange it on the large platter with the hot veggies.

Lay out the platter of meat and vegetables, warm tortillas, sour cream, cheese, salsa and avocado on the table and make your own personal fajita just the way you like it.

Serves 2