



Carne Asada Tacos

INGREDIENTS:

- 1/2 onion, thinly sliced
- 4 garlic cloves, halved and smashed
- 2 1/4 pounds skirt steak
- Kosher salt and fresh ground black pepper
- 1 cup light-colored beer (preferably Modelo Especial)
- 1/2 cup lime juice

DIRECTIONS:

1. In a wide, shallow glass baking dish, scatter half of the onion slices and half of the garlic pieces on the bottom of the dish. Sprinkle the steak all over with salt and pepper and put in the dish on top of the onion slices.
2. Scatter the remaining onion and garlic over the steak and pour in the beer and Lime juice. Cover with plastic wrap and marinate for 1 hour at room temperature or up to overnight in the refrigerator.
3. Prepare a barbeque on medium-high heat or preheat a broiler. Remove the meat from the marinade and discard the marinade.
4. Grill the steak to desired doneness, about 4 minutes per side for medium-rare. Serve as desired and enjoy!