

Carne Asada Marinade

Prep Time: 25 minutes

Cook Time: 15 minutes

Ingredients:

1/2 cup olive oil

Juice of one large orange or 1/2 cup orange juice

Juice of one large lemon juice

Juice of one large lime

6 cloves garlic, minced

1/2 cup of soy sauce

1 TBS chili powder

1 TBS ground cumin

1 TBS paprika

1 teaspoon dried oregano

1 TBS black pepper

1 bunch fresh chopped cilantro (stems and leaves)

1. Combine all ingredients in small nonreactive bowl.
2. Place flank steak in large baking dish. Cover with marinade rotating the meat to ensure well dressed.
3. Place in refrigerator. Let marinade for at least three hours and up to two days for rich flavor.
4. When ready to cook heat grill to high heat. Turn grill to low and cook about 3-4 minutes on each side. Discard marinade.
5. Allow steak to rest 10 minutes before slicing into thin strips or 1/4-inch pieces for tacos.