

Grilled Beef Fajitas



PREPARATION TIME
15 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
corn salsa



Sirloin steak is often on sale, which makes it a less costly alternative to skirt steak. Sirloin is also a more tender cut of meat, making it a crowd-pleasing way to save money on this dish.

SHOPPING LIST

- skirt steak • beer • limes
- tortillas • sour cream

ON HAND

- oil • onion • garlic • bay leaf
- Worcestershire sauce • cumin
- chili powder

INGREDIENTS

- 3 pounds beef skirt steak, trimmed
- 12 ounces beer or lemonade
- 1/2 cup vegetable oil
- 1 medium onion, chopped
- Juice of 2 limes (about 1/3 cup)
- 4 garlic cloves, crushed
- 2 tablespoons Worcestershire sauce
- 1 bay leaf
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 8 large flour tortillas
- 2 limes, cut into wedges
- 1 cup sour cream

SERVES 6

COOK'N
Express

• For a quick and easy way to warm tortillas, seal them in a plastic bag with a slightly damp paper towel. Microwave on MEDIUM-LOW for about 1 minute.

Make Ahead

You can roll the fajitas 1 hour ahead. Wrap loosely in foil; keep warm in a very low oven.

1 Preheat grill or broiler. Pierce steak in several places. Combine beer, oil, onion, lime juice, garlic, Worcestershire sauce, bay leaf, chili powder and cumin in a large resealable plastic bag.



3 Meanwhile, preheat oven to 350°F. Wrap tortillas in foil; heat in oven until warm, about 10 minutes.



VARIATION

Serve these great wraps with grilled red or green bell pepper strips, grilled onion rings and chopped jalapeños.



2 Add steak to bag; turn to coat. Grill steak over low heat for 7 minutes on each side for medium. Remove steak; let stand for 10 minutes.



4 Slice steak diagonally across the grain. Arrange on a serving platter with lime wedges and tortillas. Serve sour cream alongside.