

Machaca Burritos



2-3 pound skirt steak, trimmed and cut into 3" pieces
3 tblsp. vegetable oil
1 large white onion, roughly chopped
1 medium red bell pepper, roughly chopped
1 medium green bell pepper, roughly chopped
2 serrano chiles, chopped, seeds and ribs removed (optional)
1 cup beef broth
1 can diced tomatoes with juice
1/2 tsp. dried Mexican oregano
salt and pepper to taste

For serving:
12 6-inch flour tortillas
Sour cream (optional)
Salsa (optional)
Cilantro (optional)
Lime wedges (optional)

Marinade:
1 tblsp. soy sauce
1 tblsp. Worcestershire sauce
2 tblsp. water
1/4 cup fresh lime juice
3 garlic cloves, finely minced
1 serrano chili, finely minced, seeds and ribs removed
salt and pepper to taste
1/4 cup vegetable oil

Combine all marinade ingredients in a large zip top plastic bag. Close the bag and shake well to combine. Add the skirt steak making sure each piece is well coated with the marinade. Place the plastic bag with steak and marinade in the refrigerator for at least 8 hours, preferably overnight.

Allow the meat to come to room temperature before cooking. Remove from the marinade and pat dry with paper towels. Discard marinade.

In a large, heavy pan, heat the oil over medium-high heat. Sear the meat on all sides, a few pieces at a time. Transfer the meat to a plate or platter and set aside.

Without cleaning the pan, add the onions, peppers, garlic and chilies (if using). Saute for approximately 5 minutes. Add the beef broth, tomatoes, oregano, salt and pepper. Mix

well. Return the meat and any collected juices to the pan. Bring to a boil, reduce the heat and cover. Simmer slowly until the meat is very tender, about 2 hours. Remove the meat to a cutting board and allow it to rest until cool enough to handle – about 15 minutes. Continue cooking the onion and pepper mixture until most of the liquid has evaporated.

Using your fingers or two forks shred the meat. Return the shredded meat to the pot, stir to combine and cook until the meat is very hot.

Warm the tortillas in a dry skillet or the microwave. Place about 2 tablespoons of the meat mixture in the center of each tortilla. Add sour cream, salsa, cilantro and lime juice if desired.

Enjoy!

*--Recipe adapted from Marcela Valladolid
(Mexican Food Made Easy, Food Network)*

--Never Enough Thyme

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