



Recipes

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Mojo Marinated Carne Asada

Serves 12

Ingredients:

- 1 1/2 oz. (0.33 cup) Garlic , minced
- 2 tsp. ground Cumin
- 3/4 oz. (1 cup) fresh Oregano Leaves, chopped
- 9 oz. (1 1/2 cups) Olive Oil
- 18 oz. (2 1/2 cups) Lime Juice
- 3/4 oz. (3 tsp.) Salt
- 2 1/2 lbs. Skirt or Flank Steaks

Directions:

1. Combine first 6 ingredients in a bowl.
2. Place steak in a shallow dish. Pour 1 cup of the mojo over the steak and allow to marinade for 1 hour and up to 8 hours in refrigeration. Reserve remaining mojo refrigerated.
3. Place meat on a pre-heated grill and cook until just firm about 10 minutes per side, or until an internal temperature of at least 145°F is reached.
4. Slice into strips. Reserve warm.