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Food & Wine

Skirt Steak Tacos

Recipe courtesy Food and Wine Magazine

yields 12 tacos

2 teaspoons sweet paprika
1 teaspoon ancho chile powder
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon light brown sugar
½ teaspoon chipotle chile powder
¼ teaspoon ground cumin
¼ teaspoon ground coriander
1 teaspoon salt
¼ teaspoon freshly ground pepper
¼ cup plus 2 tablespoons fresh lime juice
1 tablespoon vegetable oil
1 ½ pounds skirt steak, cut into 5-inch strips

12 corn tortillas, warmed
Pico de Gallo (mixture of onion, tomato, cilantro and lime)
Avocado Salsa (mixture of avocado, water, lime and lime)
Shredded cabbage

1. In a large resealable plastic bag (I used a clear, glass bowl), combine the paprika, ancho powder, garlic powder, onion powder, sugar, chipotle, cumin, coriander, salt and pepper.
2. Add the lime juice and oil and shake the bag to blend. Add the steak and seal the bag. Let the steak stand at room temperature for 2 hours.
3. Light a grill or preheat a grill pan. Grill the steak over moderately high heat, turning twice, until lightly charred on the outside and medium-rare within, about 10 minutes. Transfer the steak to a work surface and let rest for 10 minutes.
4. Thinly slice the steak and serve with tortillas, Pico de Gallo, Avocado Salsa and cabbage.