

SIZZLING STEAK & ONION FAJITAS

Ingredients

1-3/4 lbs. Top sirloin steak, about 1-in thick

Marinade

- 1 C. Coarsely chopped white onion
- 10 Medium to large garlic cloves
- 5 Serrano peppers, stemmed & seeded
- 1/2 C. Lime juice
- 2 Tbsp. Worcestershire sauce
- 2 Tbsp. Brown sugar
- 4 tsp. Chile powder

Other Ingredients

- 2 Tbsp. Butter
- 2 Tbsp. Olive oil
- 3 White onions, cut into narrow wedges
- 3 Bell peppers, thinly sliced
- 12 Flour tortillas
- 2 Limes, wedged
- 1 lb. Jalapeno jack cheese, grated

Method

Marinade: Finely chop in a food processor onion, garlic & peppers. Add remaining marinade ingredients and process to blend. Reserve half of marinade and refrigerate. Spread remaining half of marinade on steak, coating all sides. Pierce steak w/fork for extra marinade penetration. Cover & marinate in refrigerator for 2-12 hours.

Remove steak & discard meat marinade. Start grilling steak at high heat for 8-10 minutes until tender. Add reserved marinade to onion mixture & heat through. Slice steak across grain into narrow strips. Toss steak strips w/onion mixture in skillet.

To Serve

Fill tortilla w/ beef-onion combo. Squirt w/lime juice top w/cheese, sour cream, & salsa.

