



ROSH CHODESH CLUB
WITH CHEF GABE

ASADA TACO



Serves: 4-6

Ingredients

3 lbs. Market Steak
1 cup Orange Juice
1 cup Lime Juice
½ Onion Crushed
½ cup Cilantro Chopped
¼ Jalapeño Finely Diced
3 Guajillo Chiles Dried
1 Ancho Chile Dried
2 Roasted Roma Tomatoes
¼ Onion
2 Garlic Cloves Minced
½ Chipotle in Adobo
½ tbsp. Adobo Sauce

¼ tsp. Mexican Oregano
½ tsp. Salt
Fresh Cracked pepper
Cider Vinegar (splash)
1½ cups Water
1 Orange (for juice)
Olive Oil (splash)
1 pint Diced Onion
1 cup Cilantro
16 Corn Tortilla

Recommended Pairing



Herzog Special Edition
Rutherford CS



Directions

Place the steak in a mixture of orange juice, lime juice, minced garlic, crushed onion, chopped cilantro, and diced jalapeño. Place in a Ziploc bag and marinate for a minimum of 30 minutes, but no longer than 2 hours.

To make the red sauce, start with a medium sized pan on a medium high flame. Remove the seeds from the dried guajillo and ancho chilies. Lightly toast the chilies and garlic cloves in the dry hot pan for around two minutes, making sure not to burn the garlic. Add the onions and cook for another minute. Next add the roasted tomatoes, chipotle in adobo, adobo sauce, oregano, cider vinegar, water, salt, juice of one orange, and a splash of olive oil. Cook for around four to five minutes and season with some pepper. Place the mixture in a blender. Blend until the mixture is smooth. You can strain the sauce or use as is. Set aside till later.

Remove the steak from the marinade. Season with salt and pepper and sear the meat on a hot grill. Sear both sides and cook to your desired doneness. Once done, rest the meat for a few minutes then cut into thin slices against the grain.

Chop the cilantro and add it to the diced onion. Warm the tortillas on a hot pan.

To build place two overlapping tortillas on a plate. Add a few slices of marinated grilled steak. Top with some of the red sauce and the onion cilantro mixture.

