

Wining and Dining *the Casa di Vino Way*

Marinated Skirt Steak Fajitas

Yield: 4 servings

Amount	Measure	Ingredient -- Preparation Method
1		lime -- juice of
2	Tb.	vegetable oil
2	cloves	garlic
1/2	tsp.	ground cumin
1/2		jalapeno -- seeded
1/4	cup	cilantro leaves
1	pound	trimmed skirt steak
		salt and freshly ground pepper
12		7-inch flour tortillas -- warmed
		accompaniments:
		salsa
		sour cream
		sliced red onions
		lime wedges

In a food processor or blender combine the lime juice, oil, garlic, cumin, jalapeno and cilantro leaves and process until pureed. Alternatively, combine the lime juice and oil in a bowl. Finely chop together the garlic, cumin, jalapeno and cilantro and whisk into the juice and oil mixture. Pour the mixture over the steak and allow to marinate for 30 minutes.

Preheat charcoal grill or stovetop grill pan. Season the steak with salt and pepper. Grill the steak for 2 to 3 minutes per side or until cooked to desired degree of doneness. Transfer the steak to a cutting surface and allow to stand for 5 to 8 minutes. Cut steak across the grain into thin slices or chop into 1/2-inch pieces. Serve immediately with warm tortillas and accompaniments.

Courtesy of Cooking Live Show #8883

**Suggested Wine Pairing:
2007 A by Acacia Red Blend**

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)