
Fajitas with Pico de Gallo

From the Manassas Gourmet Club Dinner
"South of the Border"
6 servings

Quantity	Ingredients	Preparation Notes
1 - 1lb	Flank Steak	✿ Trim and discard excess fat from steak.
3/4 C	Fresh Lime Juice	✿ Place steak in a large shallow dish
1/2 C	Fresh Squeezed Orange Juice	✿ Combine juices, tequila, oil, garlic, green onions, salt, Worcestershire sauce, paprika and pepper stirring well
1/4 C	Tequila	✿ Pour marinade over meat, cover and refrigerate for 24 hours, turning occasionally.
1/4 C	Vegetable Oil	✿ Remove steak from marinate, reserving marinade
4	Cloves Garlic	✿ Grill steak over hot coals 4 - 5 minutes on each side to desired doneness. Baste frequently with marinade
3	Green Onions, minced	✿ Slice steak diagonally across the grain into thin slices
1 tsp	Salt	✿ Wrap tortillas in foil and bake at 325 for 15 minutes or until heated through.
1 tsp	Worcestershire Sauce	✿ Divide meat evenly on tortillas
3/4 tsp	Paprika	✿ Top each with <u>Pico de Gallo</u> and cheese
1/2 tsp	Pepper	✿ Serve with remaining Pico de Gallo
12 - 8"	Tortillas	
	<u>Pico de Gallo</u>	
2 C	Shredded Monterey Jack or Cheddar Cheese (8 oz)	