

Grilled Steak Fajitas



Serves 4

2 pound flank steak	2T garlic, minced	1 red bell pepper, sliced
1c dry red wine	1 small onion, chopped	1 green bell pepper, sliced
1/2c olive oil	salt and pepper	1 large onion, slivered
1c balsamic vinegar	4 flour tortillas	4 limes

Marinate flank steak in zip lock bag with wine, olive oil, vinegar, garlic and small onion. Refrigerate up to 48 hours, turning occasionally.

Remove steak from marinade and season with salt and pepper. Grill 6~7 minutes per side. Squeeze lime juice over steak a couple of times. Remove from heat and let steak rest 5 minutes. Slice steak against the grain.

Grill flour tortillas 1~2 minutes per side. Place foil on grill and grill red pepper, green pepper and onion, squeezing lime juice over vegetables.

Place steak and grilled vegetables in tortilla and serve with ice cold beer.

Prepare Ahead Tip

Marinate steak up to 48 hours in advance. Cut vegetables for grill and keep in zip lock bags for up to 24 hours.