



STEAK TACOS

MISE EN PLACE

- Bring your steak to room temperature for an hour before your class.
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STEAK TACOS *(serves 4)*

Adapted from a Recipe by ISRAEL ALVAREZ

500 g skirt steak, or use rib eye, at room temperature*

12 to 16 corn tortillas

Israel's fried chile salsa

Israel's tomatillo & serrano salsa

Garnish

Chopped white onion

Chopped cilantro

Lime wedges

**NOTE: For a vegetarian substitute, use Portobello Mushrooms, marinated with olive oil and lime zest and juice*

- Preheat your oven to its lowest setting, or heat a warming drawer.
- Heat a cast iron skillet over medium heat for 10 minutes, then warm the tortillas, on both sides. Wrap them in a tea towel and set aside – you can keep them warm in the preheated oven.
- Meanwhile heat a second cast iron, or use the same pan for the steak.
- Season the steak with salt and pepper, and cook in the heated cast iron pan to medium rare. Remove from the pan and set aside to rest for 5 minutes.
- Slice the rested steak, against the grain.
- Serve on the warmed tortillas, with your preferred salsa, and garnished with onion, cilantro and lime wedges.

ISRAEL'S FRIED CHILE SALSA (*Yields 2 cups*)

1/4 cup olive oil or vegetable oil

2 medium garlic cloves, peeled

1/4 medium white onion, thinly sliced

1 whole clove

10 unbroken dried arbol chiles, stemmed (adjust the quantity depending on your spice tolerance)

250 g tomatoes, vine or romas, cut into wedges

2 tbsp apple cider vinegar

Kosher salt to taste

1/2 tsp sugar or to taste

- Heat the oil in a medium pan, add the garlic cloves and cook, turning, until they are golden brown, then transfer to a blender.
- Raise the heat to medium. Add the onion and cook until softened.
- Add the clove and continue to cook until the onions are golden brown.
- Transfer to the blender with the garlic.
- Add the chiles to the same pan and cook over medium heat, tossing gently, until very fragrant and just a shade darker, 3-5 seconds. Transfer to the blender.
- Finally add the tomato wedges to the pan and cook, turning them until very soft, for about 5-10 minutes.
- Transfer the tomatoes and the liquid remaining in the pan to the blender, then add the vinegar, salt, sugar, and 1/2 cup of water.
- Blend until the salsa is very smooth and let it cool completely, seasoning with salt.

ISRAEL'S GUACAMOLE TAQUERO (Taco shop guacamole) (*Makes 2 cups*)

250 g tomatillos, husked, rinsed, and chopped

1/2 cup packed cilantro leaves

1 tbsp fresh lime juice

1 tsp kosher salt

2 cloves garlic, chopped

2 serrano chiles, stemmed and chopped

1 ripe avocado, pitted and peeled

1/2 small white onion, chopped

- Puree all ingredients in a blender until smooth.
- Adjust the seasoning to taste.

EQUIPMENT

Blender

Cutting boards and knives

Measuring cups and spoons

Bowls

Cast iron skillet, or other heavy skillet, for warming tortillas

Cast iron skillet for cooking steak

Tea towel, for wrapping warmed tortillas

Foil

BONUS RECIPES *(not included in your class)*

ISRAEL'S ROASTED TOMATILLO & SERRANO SALSA *(Makes 1 cup)*

1 lb tomatillos, husked and rinsed

4 serrano chiles, stemmed

3 cloves garlic, peeled

1 tsp. kosher salt

¼ cup finely chopped cilantro

2 tbsp minced white onion

2 ½ tsp fresh lime juice

1 tbsp olive oil

- Position an oven rack 4" from broiler and heat to high.
- Place tomatillos, chiles, and garlic on a foil-lined baking sheet and broil, turning often, until blackened in spots and cooked through, about 10 minutes for the garlic and chiles, and 15 minutes for the tomatillos; remove each ingredient as it finishes cooking.
- Place the roasted chiles, garlic and salt in a food processor and puree until smooth.
- Add the tomatillos, cilantro, onion, and lime juice. Pulse until roughly chopped.
- Transfer to a bowl and stir in oil.