

Carne en su Jugo Meat in its Juices

Oscar · 29/09/2024



Prep Time

1 hr 20 mins

Dificult

Medium

Servings

6

Description

Carne en su jugo is a Guadalajara favorite Small pieces of flank steak are cooked in their juices then mixed with whole beans and crispy crumbled bacon It makes me feel at home

Ingredients

- - 6 slices bacon - 3 cups water - 4 fresh tomatillos
- husks removed - 3 serrano chile peppers
- seeded and chopped - 1 clove garlic
- peeled - 2 pounds flank steak
- cut into 1/2-inch squares - 1 cube chicken bouillon - 2 (15.5 ounce) cans pinto beans - ½ onion
- chopped - 6 tablespoons chopped fresh cilantro - ground black pepper
- to taste - 1 lime
- cut into 6 wedges

Instructions

1. Place bacon in a large skillet and cook over medium-high heat
2. turning occasionally
3. until evenly browned
4. about 10 minutes. Drain bacon slices on paper towels. Crumble bacon and set aside. Combine water
5. tomatillos
6. serrano peppers
7. and garlic in a small saucepan over medium-high heat; bring to a boil
8. cover
9. and simmer for 10 minutes. Remove from heat and allow to cool. Transfer contents to a blender; blend until smooth and set aside. (You can skip the simmering step and blend raw tomatillos
10. peppers
11. and garlic with water and a few pieces of browned flank steak if you like.) Place a nonstick skillet over medium-high heat; cook and stir flank steak in the hot skillet until completely browned. Pour tomatillo mixture over beef and bring to a boil. Stir in chicken bouillon and reduce heat to medium. Cover the skillet and simmer until tender
12. 30 minutes to 1 hour. Meanwhile
13. heat pinto beans in a saucepan over medium heat until warm; reduce heat to low to keep warm until needed. Stir bacon and pinto beans into flank steak mixture; divide mixture between 6 bowls. Garnish each with onion
14. cilantro
15. black pepper
16. and a lime wedge.