



Carne Asada Tacos or Al Pastor Tacos

Oscar · 29/09/2024



Prep Time

6 hrs

Difficult

Medium

Servings

6 hrs 40 mins

Description

I have had great success preparing tacos this way I bought this recipe from a taqueria owner taco restaurant in Mexico City I am translating the directions It can be used for beef pork or just about any other type of meat The spice mix on this recipe gives meat a really excellent flavor

Ingredients

- - ½ onion
- chopped - 2 cloves garlic - 2 teaspoons chopped fresh parsley - 1 teaspoon dried oregano - 1 teaspoon paprika - 1 teaspoon anise seed - 1 teaspoon ground black pepper - ½ teaspoon ground cumin - ½ teaspoon dried sage - ¼ teaspoon ground thyme - 2 bay leaves - 5 whole cloves - ½ cup soy sauce - 1 cup cider vinegar - 1 orange
- juiced - 1 lime
- juiced - 2 pounds flank steak - 1 onion
- chopped - 2 tomatoes
- chopped - ¼ (7 ounce) can chipotle peppers in adobo sauce
- or to taste - 3 cloves garlic - 1 tablespoon water
- or as needed - 24 (5 inch) corn tortillas - ½ onion
- chopped - ½ bunch cilantro
- chopped - 1 bunch radishes
- halved

Instructions

1. Place 1/2 chopped onion
2. 2 cloves garlic
3. parsley
4. oregano
5. paprika
6. anise seed
7. black pepper
8. cumin
9. sage
10. thyme
11. bay leaves
12. cloves
13. soy sauce
14. vinegar
15. orange juice
16. and lime juice in a blender; pulse until a very well-blended paste is achieved
17. scraping down sides as needed
18. 3 to 5 minutes. Spread paste on both sides of the flank steak. Wrap steak in plastic and refrigerate at least 6 hours to overnight. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove excess marinade from flank steak. Grill steak until it begins to firm and is hot and slightly pink in the center
19. about 8 minutes per side. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C). Chop steak into small pieces and transfer to a platter; cover and keep warm until ready to serve. Place 1 chopped onion
20. tomatoes
21. chipotle peppers
22. and 3 cloves garlic in a blend; pulse until desired consistency. Add water if the salsa becomes too thick. Transfer salsa to a bowl. Heat tortillas on a microwave safe plate until warm
23. about 1 minute. Serve beef over stacks of two corn tortillas with salsa and sprinkle with remaining 1/2 chopped onion
24. radishes
25. and cilantro. Cook's Note You may also use pork loin or pork chops. This recipe works really well with almost any variety or cut of meat. Thinly cut steaks work best with the tacos.If you want to blend the flavors even more
26. you can simmer the paste in a saucepan
27. stirring constantly
28. and allow to cool. Filter marinade through a fine strainer and rub on both sides of the steak.You can tinker with this recipe to make the marinade as strong or as weak as you wish. You can double up or cut the marinade ingredients in half or increase the amount of any particular herb or spice. I find that the flavor of the meat in this recipe is incredible
29. and I always end up grilling about 10 pounds of beef so I make extra marinade. The longer you marinate the meat
30. the better.