

Skirt steak tacos, garlic sauce Alistair McLeod, Brisbane

Ingredients

- 100g butter
- 125ml olive oil plus 1 tbs
- 12 cloves garlic, thinly sliced
- 2 dried chillies, seeded
- 1 Roma tomato, coarsely chopped
- 125ml orange juice
- Salt and freshly milled pepper
- 1 onion, thinly sliced
- 700g skirt steak, well trimmed
- 6 corn tortillas
- Fresh coriander, to serve
- Lime wedges, to serve



Method

- In a small saucepan set over medium heat, melt the butter, allowing it to brown slightly, about 5 minutes.
- Add 125ml of the olive oil, garlic and chillies. Stir the mixture and cook over low heat until the garlic is golden brown.
- Stir in the chopped tomato and orange juice and continue to simmer, cooking until the tomato begins to break down.
- Season with salt and pepper, remove the chillies then transfer the mixture to a blender.
- Blend until smooth, return to the pan and keep warm.
- In a medium fry pan, cook the onions in the remaining olive oil until softened and brown, about 10 minutes. Season with salt and keep warm.
- Rub the skirt steak with some of the reserved sauce and season with salt and pepper.
- Grill the skirt steak on a preheated BBQ for 2 to 3 minutes on each side until medium-rare.
- Remove the steak from the grill, place on a cutting board and cover with aluminum foil for 10 minutes. Slice the steak against the grain into 1cm slices.
- To assemble the tacos, pile the reserved onions on the tortillas. Top with skirt steak, the garlic sauce and a squeeze of lime. Serve immediately garnished with coriander and lime wedges.

Serves 6