



KILLOFIN HOME IRISH PRODUCTS

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Carne Asada

Who could celebrate a Cinco De Mayo without Carne Asada on the grill with a hint of Ireland? When cooked with peat, the meat takes on a whole new experience that is highly pleasing to the senses. Peat burns hotter than wood and Carne Asada is a thin meat, so we suggest you do not walk away from the grill as it will be done quickly!

INGREDIENTS

2 lbs Ranchera meat
1/4 cup of your favorite beer (we suggest Guinness of course)
1/4 cup of lime juice
1/4 cup of orange juice
4 cloves of garlic chopped
1 medium onion sliced
2 tsp black pepper
Salt to taste

PREPARATION

Combine all ingredients together in large bowl. Add meat to the bowl and massage with ingredients. Place meat and sauce in a large ziploc, sealing tightly to ensure that all of the air is out of the bag. Let the meat and sauce sit for a couple of hours in the refrigerator so that the flavor sets in.

Start the BBQ with charcoal. After the charcoal is burning, add a couple of pieces of peat evenly on top of the coals. Cover the BBQ until the peat starts smoking. Then place the meat on the grill. Grill each side for 5 minutes or until your liking.

FYI Ranchera meat has a tendency to dry so don't over cook.