

# **ARRACHERA**

Contributed by Rick

**This marinated flank steak is sold as pre-marinated packages in Mexican Grocery stores. The longer it marinates the more tender it gets. People tend to grill it, then cut it into thin strips and serve it with grilled green onions and the usual Mexican sauces, all wrapped in small to medium-sized tortillas**

**1kg (2 lb) skirt of beef (flank steak)  
about 20 corn tortillas**

## **Marinade**

**2 tbs cooking oil  
2 tbs malt vinegar  
1 tbs lemon juice  
½ teaspoon dried oregano  
¼ teaspoon granulated sugar  
2 cloves garlic, crushed  
½ teaspoon salt  
½ onion, sliced  
¼ teaspoon ground black pepper**

Mix together the marinade ingredients. Put the meat in a non-metal container and sprinkle the marinade over it, making sure all the meat is covered. Cover and leave to marinate overnight, or longer if possible. Remove the meat from the marinade and cook on the barbecue for 15-20 minutes. Carve the meat into strips, cutting against the grain. Place the strips of meat in the middle of the soft warm corn tortillas, bathe with sauce (salsa roja, salsa verde, guacamole, whatever), sour cream and pickles. Roll up and eat immediately. Sometimes also served with grilled green onions.