

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Ranchero al Carbon con Salsa Verde

A specialty of Northern Mexico, this flavorful dish is also very popular in the border states. Make extra, the leftovers make wonderful fajitas!

*¾-1 lb tomatillos, husked and cleaned*  
*½ small yellow onion, chopped*  
*3-4 fresh Serrano chiles, chopped*  
*2 Tbsp minced cilantro leaves*  
*salt, to taste*

*juice of 1 lime (1 oz)*  
*1 lb skirt steak, in serving-size pieces*  
*ground black pepper, to taste*  
*Queso Fresco, for garnish*  
*Several large flour tortillas, warmed*

Cook the tomatillos in boiling, salted water until tender, about 8-10 minutes. Drain and place tomatillos in a food processor. Process until chunky. Add onion, chiles and cilantro and blend, but leave a bit of texture. Place in a bowl, season with salt and let stand for a half hour or so before serving.

Meanwhile, prepare grill for high heat (or heat oven to 500° F). As grill heats, pour lime juice over steaks and let stand for 10 minutes. Season and grill for 6 minutes (rare) to 10 minutes (medium) on each side. (Oven method: put a cast-iron comal on high heat, sear the steak on both sides, then place in the oven for about 10 minutes.)

To serve: Arrange a steak on a dining plate and put some green sauce over, garnish with cheese and serve with warm tortillas. You can cut the meat into strips and let diners make fajita tacos if you prefer.

**Got tomatillo phobia? Not a problem! They're not tomatoes; they're actually closer to the gooseberry. They're tart and tangy, and make great salsas. Check your specialty food store for fresh or canned tomatillos, and don't use green tomatoes as a substitute! That's not the same...**

Yield: Two servings (recipe doubles easily)

Preparation time: 20 minutes

Cooking time: 15-20 minutes

