

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Self-Heating Skirt Steak Tacos

Adapted from Chile Pepper Magazine, September, 2008

Need a little something to keep you warm during those cold tailgating events? These tacos do the trick! They're so spicy they are almost self-grilling...

*2 lb skirt steak  
2 Tbsp ground cumin  
2 Tbsp ground coriander seed  
3 Tbsp minced garlic  
salt and pepper  
20 corn or flour tortillas*

*2 cup shredded cabbage (red & green)  
2 avocados, peeled, seeded, sliced  
2 ripe mangos, in small dice  
8 Habañero chiles, sliced in thin rounds  
1 cup cilantro, chopped  
2 limes, quartered*

Rub skirt steak with cumin, coriander and garlic. Place on direct, medium-high heat on the grill and cook until desired doneness. Remove steak, let stand for a few minutes, then cut into thin strips against the grain of the meat. Briefly heat tacos on cooler part of grill, then each tailgater (or diner, if you insist) makes their own tacos to taste, garnishing with cilantro and sprinkling with lime juice as much as they wish.

This is one of the all-time great tailgating recipes. Everything can be cut/chopped in advance (except the meat) and put into boxes in a cooler. You can marinate the meat if you want, the night before. Serrano chiles, red or green (or a mix) can be substituted for the Habañero chiles. I also like to serve with a medium-hot tomato salsa, a chunky one, and some grated cheese. (I'm like that.)

Yield: About six servings

Preparation time: 30 minutes

Cooking time: 20 minutes

