

Carne Asada

Yield: 3 – 5-ounce servings

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Created by: Erik Youngs

Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
	1 Pounds		Outside Skirt or Beef Flap, trimmed
		½ Cup	Carne Asada Marinade
		To Season	VDC Red
		To Finish	Lime Juice, Fresh Squeezed

How to:

1. Marinade the meat for 24 hours.
2. Remove the meat from the marinade. Cook over high heat on the chargrill. Season with VooDoo Chef Red. Cook to medium rare, 130°F. About 4 to 6 minutes per side for skirt, 6 to 8 minutes per side for flap,
3. Remove to cutting board and allow to rest for 5 minutes. While the meat is resting, squeeze the lime juice over the meat.