

Campground Carne Asada

HANDS-ON TIME: 15 min

TOTAL TIME: 60 MIN; SERVES 4

Ingredients:

- 4 garlic cloves, minced
- 1 jalapeño, minced
- 1 large handful fresh cilantro leaves, finely chopped
- 1 tsp kosher salt, plus more for seasoning
- 1/4 tsp freshly ground black pepper, plus more for seasoning
- 2 limes, juiced
- 1 orange, juiced
- 2 Tbsp distilled white vinegar
- 1/2 cup olive oil, plus extra for coating grill
- 2 lbs flank or skirt steak, trimmed of excess fat



Instructions:

1. Combine garlic, jalapeño, cilantro, salt, pepper, lime and orange juices, vinegar and olive oil in a 2 1/2 gallon, jumbo, zip-top plastic bag that has been doubled. Seal the bags and shake vigorously to combine the marinade. Add the steak to the inner bag and seal. Turn to coat the steak in the bag. Place the bag in a baking dish and refrigerate or place in a cooler until needed. Marinate for at least 1 hour or up to 8 hours. Transfer chilled bag to cooler before traveling.
2. Preheat an outdoor grill or a ridged grill pan (if using a camp stove) over medium-high flame. Brush the grates of the grill or the grill pan with a little oil to prevent meat from sticking. Using tongs, remove steak from the marinade and season on both sides with salt and pepper. Grill the steak for 7-10 minutes per side until medium-rare (safe internal temp of 145°F). If using flat iron steak, you can continue to cook the meat, if desired. Place steak on cutting board and let rest for 5 minutes to allow the juices to settle. Thinly slice the steak across the grain on a diagonal. Serve immediately and store leftovers in an ice-filled cooler.