

FLIGHT BY YUENGLING STREET TACOS



INGREDIENTS

10–12 small fresh corn tortillas
1 cup cilantro
1 lime, cut into wedges
2 avocados, sliced thin

BRINED FLANK STEAK

2 lbs. flank or skirt steak
1 jalapeno, seeded & minced
6 gloves garlic, smashed
½ cup chopped cilantro
¼ cup olive oil
juice of 1 orange
juice of 2 limes
1 (12 oz.) bottle FLIGHT by Yuengling
1 tsp salt
1 tsp ancho chile powder

SALSA

28 oz. tomatoes, canned, crushed
1 (7 oz.) can chipotle peppers in adoba sauce
½ cup red onion, chopped
2 cloves garlic, whole
¼ cup red wine vinegar
1 tsp smoked paprika
¼ cup jalapeno, fresh, chopped
¼ cup cilantro, packed
1 Tbsp. salt or more (taste!)

PICKLED RED ONION

1 cup white vinegar
1 cup water
1 tsp kosher salt
¼ tsp sugar
½ cup slivered red onion
1 tsp black peppercorns
1 clove whole garlic

INSTRUCTIONS

Prepare the below recipes then top tortillas with 2–3 slices steak, 1 Tbsp. salsa, 3–5 slivers of red onion, fresh cilantro, 3 slices avocado. Squeeze fresh lime over the top and enjoy immediately.

BRINED FLANK STEAK

Marinate meat: mix all ingredients besides steak together to form a marinade. Place meat in marinade, turning to coat often, and place in refrigerator 2–4 hours prior to class. Do NOT let meat marinate for longer than 4 hours. (i.e. Do not do this the night before. With something as thin as flank/skirt steak, the marinade, specifically the acid, will break down the muscle fibers too much so to the point that it turns mushy and basically par cooks it).

Remove meat from marinade and set aside. In a large skillet, heat pan until almost smoking. Sear meat on high for 3 minutes per side. Pour leftover marinade into skillet and cook on low for 3–6 more minutes or until liquid has reduced to less than half. Let rest 5 minutes before slicing on the biased.

SALSA

Combine all ingredients in food processor. Process until desired smoothness. I prefer mine smooth with slight texture. Follow classic canning procedures to make in bulk for pantry purposes.

PICKLED RED ONION

Bring vinegar, water, salt, sugar to a boil. Pour mix over onions, peppercorns and garlic. Let stand for at least 1 hour before serving.



FROM THE KITCHEN OF:

KELSEY BARNARD CLARK

www.yuengling.com/food

