



Lager Marinated Steak Tacos

2 lbs. skirt steak
8 soft corn tortillas
½ cup queso fresco
Cilantro to garnish

MARINADE

1 lime, sliced thin with peel
½ cup yellow onion, thinly sliced
2 garlic cloves, smashed
1 cup Yuengling Lager
¼ cup soy sauce
¼ cup Worcestershire sauce
Kosher salt
Fresh ground black pepper

CHIMICHURRI

½ yellow onion
4 cloves garlic
½ cup red wine vinegar
½ cup packed cilantro
¼ cup packed flat-leaf parsley
2 Tbsp. basil
2 Tbsp. dill
2 Tbsp. lemon juice
¾ cup extra-virgin olive oil

PICKLED RED ONION

½ cup apple cider vinegar
1 Tbsp. sugar
2 tsp kosher salt
1 red onion, thinly sliced

MARINADE

Marinate meat for 1 hour and up to 2 days. Cook on high heat in oiled skillet 8 minutes per side. Let rest 20 minutes then slice thin.

CHIMICHURRI

Combine all in food processor and mix until smooth.

PICKLED RED ONION

Bring vinegar to a boil with sugar and salt. Pour over onions and let sit at room temp for 2 hours.

Yuengling
★ TRADITIONAL ★
LAGER

YUENGLING.COM/FOOD