**Fajita’s** Cut Recipe in half

Marinade:

\_\_\_\_\_ 1/2 c. water \_\_\_\_\_ ½ t. oregano \_\_\_\_\_ 1 T. Worcestershire Sauce

\_\_\_\_\_ ¼ c. lemon juice \_\_\_\_\_ ½ t. cumin \_\_\_\_\_ ¼ t. hot sauce

\_\_\_\_\_ ½ t. liquid smoke \_\_\_\_\_ 2 t. brown sugar

\_\_\_\_\_ 2 clove garlic, minced

1. Combine all marinade ingredients in a bowl and blend well with a wire whisk.
2. Place \_\_\_\_\_ 1 lb. steak or chicken into zip lock bag. Pour marinade over meat and seal. Refrigerate for 1 – 4 hours or overnight.

\_\_\_\_\_ 1 lb. Round Steak or Chicken breast w/marinade

1 small onion, batonnet cut

2-3 cups of a variety of colorful sweet peppers, batonnet cut

\_\_\_\_\_ 10 flour tortillas

1. Drain meat and slice into ¼” strips, across the grain.
2. Heat \_\_\_\_\_\_\_ 2-4 T. olive oil in nonstick skillet, place a small amount of meat strips in hot skillet and fry 1-2 minutes. Turn meat strips and cook 30-45 more seconds. Remove from skillet and repeat until all meat is cooked.
3. Add \_\_\_\_\_\_\_ 2-4 T. olive oil to same hot skillet, add vegetables and cook for 3-4 minutes stirring frequently until almost tender, add meat to vegetables and cook until just heated through.

Serve with tortillas, sour cream, guacamole and salsa.

