



## Hornitos Reposado Marinated Steak Tacos

Makes 9 tacos

Tacos have become a household name these days. With so many options for serving, I like the traditional Mexican style of Carne Asada Tacos. The caramelized onions add a nice sweetness and compliment the flavors nicely.

### What you need:

1 Pound Skirt Steak, trimmed of fat  
1 1/2 Cup Hornitos Reposado Tequila  
1/2 Cup Cilantro, chopped  
1/2 Cup Diced White Onion  
1/4 Cup Fresh Lime Juice  
2 Tbsp Kosher Salt  
2 Tbsp Fresh Cracked Pepper

### Soft Corn Tortilla Shells

1/2 Cup Adobo Sauce  
1 Cup Sour Cream

1 Sweet Onion Peeled, wrapped in aluminum foil.

### How you make it work:

Marinate steak in tequila, 1/4 cup cilantro (reserve 1/4 cup for garnish), 1/4 cup onion, lime juice, salt and pepper for at least two hours.

Mix adobo sauce and sour cream, set aside in fridge.

Fire up the grill to about 375 degrees. Place the whole onion, wrapped in aluminum foil on the grill and let it sit there for about 20 – 30 minutes. At that point, grill steak to desired temperature.

Remove onion and steak from the grill. The onion should be caramelized and ready for slicing.

Dice the steak in small pieces. Slice onion in half, then slice onion in small pieces.

On an open flame on your stove, char the tortillas for about 30 seconds on each side. If you have an electric stove, heat them in a skillet for the same time.

Assemble the tacos by placing the about 1/4 cup of meat, a pinch of cilantro, onions and a dollop of the adobo sour cream. Garnish with a lime wedge.

Drink Suggestion: Blackberry Margarita