



## MEXICAN

# Tacos al Carbón

| COMPLEXITY | SERVES | PREP                     | COOK   | TECHNIQUE | CUT     |
|------------|--------|--------------------------|--------|-----------|---------|
| Basic      | 4      | 20 min + 2 hr marinating | 25 min | Grill     | Tri-tip |

## Ingredients

- 1 tri-tip roast, about 900 g (2 lb), trimmed

**MARINADE**

- 60 ml (¼ cup) orange juice
- 3 tbsp lime juice
- 3 tbsp vegetable oil
- 4 cloves garlic, minced
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1 tsp salt

**MARINADE (CONT.)**

- ½ tsp black pepper
- 1 tsp chipotle in adobo, minced (optional)

**TO SERVE**

- 12 small corn tortillas
- 1 white onion, finely chopped
- 1 handful cilantro, chopped
- 2 limes, cut in wedges
- Salsa roja or salsa verde
- 4 scallions, grilled (cebollitas)

## Steps

1. Whisk the marinade together. Pour over the beef, turn to coat, and marinate 2 to 6 hours in the fridge. Citrus can make the surface mushy beyond that.
2. Set up a charcoal grill with hot coals on one side, or heat a gas grill to medium-high. Take the beef out 30 minutes before cooking and pat dry.
3. Grill the roast over direct heat 5 to 6 minutes per side until well charred, then move it to indirect heat and cook 8 to 12 minutes until it reads 54°C (130°F) in the thickest part.
4. Grill the scallions alongside for 3 minutes until limp and blistered.
5. Rest the meat on a board for 10 minutes, then chop or slice it into small bite-size pieces against the grain.
6. Warm the tortillas on the grill for 20 seconds per side until pliable with brown flecks.
7. Fill each with beef, a little onion and cilantro, then add salsa and a squeeze of lime.

## Notes

- **Indoors:** sear in a cast-iron pan 4 minutes per side, then finish in a 200°C (400°F) oven for 10 minutes.
- **Make it a plate:** serve with beans, rice and grilled cheese.
- **Other cuts:** skirt steak is classic; sirloin is fine.
- **Freezer:** freeze the raw beef in its marinade for up to 3 months; thaw overnight in the fridge before grilling.
- **Chef's touch:** stack the warm tortillas in a clean towel for a few minutes; they steam softly and stay pliable.