



BRICIA LOPEZ with Javier Cabral

# THE ART OF MEXICAN- STYLE GRILLING

## Carne Asada Enchilada

 Serves 4

### INGREDIENTS

8 cloves garlic, peeled  
½ large white onion (5¼ ounces)  
1 chile manzano (2¾ ounces), stems removed (can substitute 2 serranos)  
4 guajillo chiles, stems and seeds removed  
4 pasilla chiles (1¾ ounces), stems and seeds removed  
1 cup orange juice, freshly squeezed  
½ cup fresh lime juice  
½ cup citrus vinegar (can substitute seasoned rice wine vinegar)  
1½ tablespoons sherry, preferably Tres Coronas  
2 tablespoons grapeseed oil  
1 tablespoon crushed piloncillo (Mexican unrefined brown sugar; can substitute dark brown sugar)  
1 tablespoon ground cumin  
2½ teaspoons ground coriander  
2 tablespoons sea salt  
2 pounds flap steak  
1 medium white onion, sliced  
1 orange, sliced

### DIRECTIONS

- Start a charcoal or gas grill. The gas should be set to high. If using a pellet grill, preheat your grill to 450°F for at least 15 minutes. If using charcoal, the coals should be red but entirely covered with gray ash.
- Wrap the garlic in aluminum foil. Place the wrapped garlic, the onion, and chile manzano on the grill.
- Cover and cook until everything -except the garlic, which will be tender-is charred, about 15 minutes, turning once. Remove to a plate. Toast the guajillo and pasilla chiles over the grill until aromatic, about 1 minute per side. Remove to the plate.
- In a high-speed blender, add the charred onion, garlic, and chiles along with the orange juice, lime juice, vinegar, sherry, oil, piloncillo, cumin, coriander, and salt. Blend until smooth.
- Pat the meat dry with paper towels. Using a gallon-size resealable bag, add the marinade, the onion and orange slices, and the meat. Seal and let sit in the refrigerator for at least 2 hours or overnight.
- Remove the steaks from the marinade and put them on the grill directly over the fire. Close the lid and cook, turning once, about 4 to 5 minutes on each side.
- Transfer the meat to a cutting board and let rest for 5 minutes.
- Slice the meat against the grain. Serve with warm tortillas and salsa.

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