



OWEN'S California Burrito



TIME

5 hrs 20 min

YIELDS

4 servings

French fries and marinated steak fill these burritos to the max, making for a deliciously filling meal.

Ingredients

Beef and marinade

2-3 skirt steaks
24 oz. light beer
4 medium limes, juiced
¼ cup chopped cilantro
¼ cup soy sauce
2 tbsp ground cumin
1 ½ tbsp garlic powder
1 tbsp black pepper
2 tsp cayenne powder
Kosher salt to taste

Guacamole

3 large avocados
¼ cup diced red onions
1/8 tbsp chopped cilantro
2-3 medium limes, juiced
Kosher salt to taste

Burrito

Large tortilla
French fries
Pico de gallo
Monterey jack cheese
Sour cream for garnish

Instructions

1. Put the beer, juice from 4 limes, ¼ cup cilantro, soy sauce, cumin, garlic powder, black pepper, cayenne powder, and kosher salt into a food-safe bowl or bag. Mix together thoroughly, then add your steaks. Place in the fridge and let marinate for at least 4 hours, but ideally overnight.
2. Preheat your grill to high heat (around 400°F) for direct cooking.
3. Pull your steaks out of the marinade and discard the excess marinade. Grill them over high heat for 2-2.5 minutes per side until 120°F internal. Once done, pull the steaks off and let rest for 10 minutes.
4. While the steaks rest, make the guacamole. Mix the avocados, red onion, 1/8 tbsp of cilantro, and juice from 2-3 limes in a bowl and set to the side.
5. Toast your tortillas over the flames for about 30 seconds per side to warm them up.
6. When the steaks are done resting, slice them against the grain and into small bite size pieces. Next, start building your burritos with a warm tortilla and layers of guacamole, a handful of chopped steak, pico de gallo, a handful of fries, and shredded cheese. Roll nice and tight and repeat. Add the burritos to a skillet or plancha to crisp for about 1 minute per side. Once done, pull off the burrito and serve hot.
7. Slice the burritos in half if you desire, and serve with sour cream on the side.