

Steak Quesadillas

Makes 12 Quesadillas

INGREDIENTS FOR STEAK MARINADE

Oil, Canola	2 cups
Garlic, Minced	4 cloves
Soda, Jarritos, Lime	Half Bottle
Tequila	1 shot
Seasoning, Taco	2 oz
Onions, White, Diced	8 oz
Beef, Flank	4#

INGREDIENTS FOR STEAK QUESADILLA

Tortillas, Flour, 10"	12 each
Cheese, Shredded, Cheddar Jack	4#
Sour Cream	1.5#
Salsa	2 cups
Pico de Gallo	3 cups

PROCEDURE:

1. Blend together all ingredients and marinate flank steak for at least 4 hours or overnight.
2. Remove flank from marinade and hard sear on hot cast iron pan for approximately 6 minutes on each side or until desired doneness is reached.
3. Set steak aside and allow to rest for 15 minutes before shaving into thin slices.
4. In a lightly oiled pan on medium heat, place tortilla into pan and sprinkle with approximately 6 oz of shredded cheese across tortilla.
5. As cheese begins to melt, place approximately 5 oz of shaved beef on half of the tortilla.
6. Sprinkle the steak with pico de gallo and fold cheese half over the steak.
7. Toast until golden on both sides. Remove from heat and cut into 4 pieces.
8. Serve with remaining pico, sour cream, and salsa.