



## **A Recipe from Old Smokey Products Company**

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## **RECIPES // Beef Fajitas**

*A Texas Original*

### Ingredients

- \* 1 lb skirt steak, cut 1/2" thick
- \* 1 tsp garlic salt
- \* 1/2 black pepper
- \* 1/2 cup lime juice
- \* flour tortillas
- \* picante sauce
- \* guacamole
- \* sour cream
- \* cheese
- \* lettuce, tomatoes, and jalapeno

### Directions

Trim excess fat from meat. Sprinkle with garlic salt and black pepper. Place in plastic bag and pour lime juice over both sides of meat. Close bag securely and marinate in refrigerator 6 to 8 hours. Drain marinade and discard. Cook over medium high coals 6 to 8 minutes on each side. Carve across grain into thin slices. Serve in warmed flour tortillas. Add picante sauce, guacamole, jalapenos and sour cream as desired.