Grilled Pepper Steak Tacos

Description

This cumin and chile based rub provides the perfect flavor for grilling flank steak. Makes wonderful grilled pepper steak tacos.



Summary

Yield: 4
Source: Adapted from Weber's Charcoal Grilling
Prep Time: 30 minutes
Category: Grill
Cuisine: Southwestern

Ingredients

Rub

- 1 1/2 tsps whole black peppercorns
- 1 1/2 tsps cumin seed
- 1 1/2 tsps kosher salt
- 3/4 tsp chile powder
- 3/4 tsp granulated garlic

Flank Steak Tacos

- 1 1/2 lbs flank steak (skirt steak), trim off extra fat
- 8 whole wheat tortillas
- 1 tbsp olive oil
- 1 ctn fresh pico de gallo salsa

Instructions

Rub
Using a mortar and pestle (or grinding mill), crush the peppercorns and cumin seed. Transfer to a small mixing bowl and add the chile powder, kosher salt and granulated garlic. Mix thoroughly.

Flank Steak
Cut the flank steak into 2 or 3 sections to better fit on the grill. Lightly coat each piece with olive oil. Season evenly with the rub on all sides. Allow the steaks to sit at room temperature for 30 minutes before grilling.

Wrap the whole wheat tortillas in aluminum foil.

Grilled Pepper Steak Tacos



Grill the skirt steak over direct heat (two-zone fire) with the lid closed as much as possible. Grill until lightly charred on the surface, about 5 to 7 minutes for medium-rare. Turn once or twice and swap their positions as needed for even cooking.

At the same time, warm the packet of whole wheat tortillas over indirect heat for 4 to 6 minutes.

Remove the steaks and tortillas from the grill and let the steaks cool for 2 to 3 minutes. Keep the tortillas warm in the aluminum foil. Cut the flank steaks across the grain into thin slices (about 1/2 inch thick).

Place a few strips of steak inside each tortilla with a few teaspoons of Pico de Gallo salsa (allow excess liquid from the salsa to drain to avoid soggy tortillas).

Serve immediately.

Notes

Weber suggests a two-zone fire technique for grilling. This is where you move the coals over to one side after they're ready which provides a direct-heat zone on one side of your grill, and an indirect-heat zone on the other side. If flare-ups occur, you can move the flank steak temporarily over to the indirect-heat zone.