

Carne Asada Fries

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Cooking With Carolyn

Ingredients

Yield: 4 to 6 Servings

Meat Marinade

- ¼ Cup Fresh Lime Juice
- ¼ Cup Fresh Lemon Juice
- ¼ Cup Orange Juice
- 1/3 Cup Mexican Lager Beer (Corona, Modelo, **or** Dos Equis)
- 1 Tablespoon Grand Diamond All Purpose Seasoning
- 1 Teaspoon Ground Cumin
- 1 Teaspoon Mexican Oregano
- ½ Small Onion, sliced
- 5 Cloves Garlic, smashed
- 2 Tablespoons Extra Virgin Olive Oil

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- 2 Pounds Flap Meat (a.k.a. Flap Steak) **OR** Skirt Steak
 - 1 Tablespoon **OR** To Taste Kosher Salt & Pepper
 - 1 Tablespoon **OR** To Taste Grand Diamond Seasoning
 - 5 Pound Bag Crinkle Cut French Fries, store bought
 - 2 to 3 Cups Your Favorite Cheese, Shredded (Monterey Jack, Pepper Jack, Cheddar)
 - 2 to 3 Cups Pico De Gallo (which is chopped tomatoes, onions, cilantro with lemon or lime juice, salt)
 - 2 to 3 Cups Your Favorite Salsa, homemade or store bought
 - 2 to 3 Cups Guacamole, homemade or store bought
 - 2 Cups Sour Cream

Directions

First, prep all of the ingredients for the marinade. Then place all of the ingredients into a resealable plastic bag. Next add the steak into the bag. Seal tightly. Massage and move the meat around the bag making sure all of the steak is being touched by the marinade. Marinate for 4 to 6 hours or overnight.

Preheat a grill pan (or cast iron grill) over medium-high heat. (**Hint:** Oil the grates of the pan with vegetable oil to keep the meat from sticking if your grill doesn't have a nonstick surface.)

Remove the steak from the bag and cut it into pieces that will cook evenly. (**Note:** Sometimes these types of steak have larger ends or sides. The point is, the meat needs to cook evenly.) After cutting, season the steak with salt, pepper, and Grand Diamond Seasoning.

Place the meat on the grill and cook. Do not poke or smash the steak during the cooking process.

For medium- 4 to 5 minutes on each side

For medium-well to well done- 6 to 8 minutes on each side

This depends on the thickness of the steak. Remember, thinner steak cooks quicker.

Once the steak is done, allow it rest on a plate and be kept warm while you cook the French fries. Follow the manufacturer's directions for the cooking times and methods, whether frying or baking. Either way, don't forget to season the fries immediately after cooking.

Lastly, dice the steak into small cubes.

Assembling/Plating:

Place the desired amount of French fries on a plate, top with 5 to 6 ounces of steak and cheese. Finish off with salsa, guacamole, and sour cream.