

Steak Tacos – Weber Traveler

We are super excited for this recipe because it's the first time we get to cook on the new weber traveler grill. I was . Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: Serve 6 People

Prep time: < 10 Minutes

Cook time: 12-15 Minutes

Cook Temp: 500° Grill Temperature

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 lbs	Beef, Flap Steak	Trimmed and peeled
2 tbsp	Oil, Canola/Olive Blend	
4-6 tbsp	Bayou Dust, 5280 Culinary	
18-24	4" Tortillas, Corn Or Flour	street taco tortillas
As needed	Pico de gallo	well chilled
As needed	Borracho beans	served hot
As needed	Cotija Cheese	crumbled
As needed	Cilantro, Fresh	rough chopped

Preparation Directions:

Wash All Vegetables prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use
Read all manufacturer's instructions before using grills, blenders and any cooking tools

Clean Weber Grill Grates and ignite Weber, adjust temp to 500°

While grill is heating up – prep meat as follows

Remove from package and pat dry
Trim fat and peel any silverskin
Cut into 6 oz portions
Place into a large mixing bowl
Add Canola / Olive oil
Add Bayou Dust and adjust to taste
Mix well to combine and allow to sit at room temp for 10-15 minutes or while grill is heating up

Taco Garnishes
Pico de Gallo
Borracho Beans
Cotija Cheese
Cilantro

Open the grill and carefully add the portions of flap steak, watch for any signs of flare ups

Close the lid and grill the first side for 6-7 Minutes

Open the lid and using a long pair of tongs flip the flap steak over and grilled the second side for 6-7 minutes or until desired doneness is reached

Carefully remove from the grill, place onto a sheet pan and bring into kitchen to rest

Rest for 2-3 minutes

Slice against the grain and serve on warm tortillas

Serve with taco garnishes

Devour!!

SHOPPING LIST

Weber Traveler Grill
Weber Drip Pan, 6 x 8.6
Ace 16oz Steel Propane Cylinder
Bayou Dust, 5280 Culinary

Ace SKU –
Ace SKU – 8211005
Ace SKU – 8250847
Ace SKU – 8561961