

# STEAK TACOS & SCRATCH TORTILLAS



## Ingredients:

### STEAK FILLING

1.5 pounds beef steak  
2 Tbsp soy sauce  
2 Tbsp canola, divided  
3 cloves garlic, pressed  
2 tsp chili powder  
1 tsp cumin  
1 tsp oregano

### TORTILLAS

3 cups flour  
1 tsp salt  
1 tsp baking powder  
1/3 cup oil  
1 cup HOT water

### TOPPINGS

Diced onion, cilantro, lime

## Instructions:

Marinate diced steak in the other ingredients (just half of the oil) for one to four hours. Combine dry tortilla ingredients using a dough hook on the stand mixer. On medium speed, add oil and water. Mix for 1 - 2 minutes, stopping to scrape the sides of the bowls. After it comes together in a ball, reduce speed to low and continue another 1-2 minutes, until dough is smooth.

Transfer to a well-floured work surface and divide into 16 equal portions. Roll each into a ball and flatten slightly with your palm, cover with a clean kitchen towel and allow to rest 15-60 minutes.

Heat a heavy-bottomed skillet over medium-high heat. Roll each dough ball into about a 6 inch circle, but do not stack them. Transfer to the pan and cook about 1 minute on each side. Stack them after cooking and wrap loosely in a clean towel to keep warm and pliable.

Add the second half of the oil to the hot skillet and quickly cook the beef. Add to fresh tacos and top with diced onion, cilantro and freshly squeezed lime.

Recipe presented by: Deborah Anderson

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