

# Lime Chipotle Skirt Steak Tacos with Corn Relish

## National Beef

Juice and grated zest of 6 limes

¼ cup honey

¼ cup vegetable oil

¼ cup adobo sauce

2 teaspoons ground cumin

½ teaspoon ground black pepper

2½ pounds skirt steak,  
cut into 6 pieces

12 5- to 6-inch corn tortillas

### CORN RELISH

12 green onions

4 ears of corn, husked

3 tablespoons olive oil, divided

Salt and pepper to taste

1 cup chopped fresh cilantro

2 teaspoons finely grated lime zest

2 tablespoons fresh lime juice

1 teaspoon chipotle chile powder

In a bowl, combine lime juice and zest, honey, oil, adobo sauce, cumin and pepper. Place steaks in a zip-lock bag and add marinade. Seal the bag and marinate in the refrigerator for 6-14 hours, turning occasionally.

Prepare the relish: Brush green onions and corn with 2 tablespoons oil and sprinkle with salt and pepper. Grill over medium-high heat until slightly charred, turning occasionally, about 2 minutes for onions and 7 minutes for corn. Cut corn kernels into a bowl. Add coarsely chopped green onions. Stir in cilantro, lime zest and juice, chipotle powder, 1 tablespoon oil, and salt and pepper.

Grill steaks over medium-high heat to an internal temperature of 145°F, about 5 minutes per side. Let rest for 5 minutes.

Place tortillas at the edge of the grill to warm, about 1 minute.

Arrange 2 warm tortillas on each plate. Thinly slice the steak across the grain. Divide the steak and juices among the tortillas. Spoon relish over each. Makes 6 servings.

