

CARNE ASADA TACOS



INGREDIENTS

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1 lb carne asada
1 red onions, diced
1 cup cheddar cheese, shredded
1 bunch cilantro
1 cup sour cream
1 cup red salsa
flour tortillas
pinto beans

ELOTE

1/2 cup cotija cheese, crumbled
1/4 cup mayo
1/4 cup sour cream
1/2 bunch cilantro, chopped
1/2 tsp chile powder
2 cloves garlic, minced
4 ears corn
1 lime, cut into wedges

DIRECTIONS

This is my ultimate taco build. The only real cooking is to grill your carne asada. You want to make sure your grill is hot before throwing down the meat. Once your grill is good to go, cook the carne asada on direct heat, watching it to make sure you don't get flare-ups. Remove it from the heat and let it rest a few minutes until it's cool enough to handle. Dice it into small pieces and get to assembling your tacos.

I love flour tortillas from Pancho Villa. Get 'em fresh and rewarm them in a pan when you get home. For beans, make it easy and get the pre-made whole pinto beans from the grocery store.

To assemble: flour tortilla is your base, then add carne asada, diced red onions, shredded cheddar cheese, cilantro, sour cream, and red salsa. For the salsa, get whichever one you like best. Serve the beans on the side.

FOR THE ELOTE


First, we need to grill the corn. Heat your grill (charcoal or gas) to high heat, creating two zones, a direct and indirect heat zone. Once your grill is ready, place the corn ears directly on the hot side of the grill and cook, rotating as needed, until the corn is cooked through and you've got some solid charring on all sides. Should be about 8 to 10 minutes.

While the corn is cooking, combine the cheese, mayo, sour cream, cilantro, chili powder, and garlic into a large mixing bowl. Stir to combine.

Add the corn to the bowl with the sauce and using your hands, a spoon, tongs, whatever, to evenly coat the corn in the mixture. Finish with extra cheese and chili powder. Serve it alongside the tacos and don't forget your lime wedge for a dash of acidity.

JULY

OX BOX



WHAT'S IN THE BOX

TOP SIRLOIN

**HERB & CITRUS
CHICKEN**

**ROASTED GARLIC
SAUSAGE**

CARNE ASADA

GROUND BEEF

BRATWURST

**PORK SHOULDER
ROAST**



A NOTE FROM CHEF

This month officially marks two years of Ox Box. Our mission has always been to provide quality meat to our community, to bring a taste of our restaurants home to you. Building this box is a team effort: I share what I've been cooking lately and what I want the general theme to be, our wine director is in charge of sausage recommendations; our corporate chef works on ordering and finding the best steak cut each month; our marketing director gathers recipes and designs the stickers, while our butchers assemble the whole thing. This is a labor of love, and as we grow to service North County, we look forward to offering this box to even more home-grillers and cooking enthusiasts. Welcome, all our new subscribers. Can't wait to have you along for the ride.

For our July box, I'm most excited to grill that carne asada. The meat is from one of my favorite ranches, Gold Canyon out of Arizona. Grass-fed then grain-finished, so it's got this deep flavor and is so tender. The marinade is has deep roots in this restaurant group. It's an old family recipe one of our co-workers has been making for as long as he can remember. A combination of orange and lemon juice, chili powder, oregano, garlic, onions, black pepper, and of course, salt, each layer builds on the other, creating this bold, bright, punchy carne asada. We call it, "San Diego's Best," because it is. We're making tacos at our house - recipe on the back.

B. Wise