

Beef Fajitas & Ceviche



Fajitas:

2-4 lb. Painted Hills Top Sirloin,
sliced lengthwise across the grain

1 Red Pepper, sliced

1 Yellow Pepper, sliced

1 Sweet Onion, sliced

Cherry Tomatoes, cut in half

1-2 Serrano Chilies, diced

1/2 bottle of Doz Equis Beer

Queso Fresco (mexican cow's milk cheese)

Tortillas

1 can Refried Beans

1 can Black Beans

2 ears of Corn, roasted

Ceviche:

1/2 lb large Shrimp

1/2 lb. bay Shrimp

1/2 Scallops

1/2 cup Green Onions, diced

1/4 cup Radishes

Cilantro

2 Limes, cut in half

Directions

Fajitas:

Brown beef in skillet over med-high heat. Add peppers, onion, tomatoes, corn, and serrano chilies. Pour in half bottle of beer and saute 5 minutes until vegetables are a bit softened. Add cherry tomatoes and warm through. Serve on warmed tortillas with beans and queso fresco.

Ceviche:

In large bowl, combine large shrimp, bay shrimp, and scallops. Toss in green onions, radishes, and cilantro. Squeeze juice of limes over seafood and vegetables. Refrigerate for 20-30 minutes.

There is no need to heat, the lime juice "cooks" the seafood. Ceviche is served as a side dish for the fajitas. Optional: Add diced Serrano Chilies and diced Red and Yellow Peppers