­­­­­­­­­Mitchell Lising

Spanish: 3

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**TJ Tacos**

**Recipe:**

-Carne Asada 2 tablespoons

-Tortillas (mini)

-Guacamole

-Salsa

-Cebollas

-Limón

Directions

Sprinkle lime juice and salt on the meat. Let set for 10 minutes, then broil it over charcoal until just done. Slice the meat into bite-size pieces and place on heated corn tortillas.  
Top with guacamole, minced onion, chopped cilantro and sauce of your choice, to taste.

Ingredients

* 1 (1 1/2-pound) rib eye steak sliced
* Juice from 1 Mexican lime
* Salt and pepper (4 shakes to season)
* Corn tortilla (heated)

The reason these tacos are called TJ Tacos is because the tacos come from that specific area and are made better in that region. It is different from other areas because the way the people make in Tijuana is a different taste than here in America. In Tijuana the salsa, guacamole, Carne Asada, onions, and tortillas are fresh. I like the taste of the tacos because the Carne Asada, salsa and guacamole mix together very well and taste great.