

Cooking Thyme with Stacie

SHARING THE JOY OF



COOKING & HOSPITALITY

Summer Street Tacos
Wednesday, July 13, 2022 5:00
– 6:30pm

- Menu -

Baked Corn Tortilla Chips
Pineapple Guacamole
Skirt Steak Tacos
Pineapple Salsa
Fresh Margaritas

To access the class video copy and paste the following link
into your browser:

www.cookingthymewithstacie.com/video-class-purchase/sstaco-

www.cookingthymewithstacie.com

Shopping List Dairy

- Sour cream – optional if you like to add it to your tacos

Pantry

- 2 TB olive oil
- 8 flour tortillas (you can substitute corn if you prefer)
- 10 corn tortillas (for making chips)
- Nonstick cooking spray

Produce

- 1 small fresh pineapple
- 3 avocados
- 10 limes (you will need additional limes if you plan to make more than 1 cocktail)
- 1 onion
- 1 bunch fresh cilantro
- 1 jalapeno

Protein

- 1 ½ pounds skirt steak

Spices

- Kosher salt
- Black pepper
- 1 TSP cumin
- 1 TSP ground coriander
- 2 TSP chili powder
- 2 TSP paprika

Specialty

to make 1 cocktail

- 2 ounces tequila
- ½ ounce triple sec
- ½ ounce simple syrup or agave syrup

Equipment Baking

- Large rimmed baking sheet

Pots/Pans

- Grill pan for stovetop or you can grill the meat on your BBQ

Utensils

- Chef's knife
- Cutting board
- Measuring cups and spoons
- Cocktail shaker or a lidded jar

Mis en Place

The French culinary term for “everything in its place”

In order to have a smooth cooking experience, I recommend that you retrieve all the equipment you will need for the class before we begin. In addition, if you have time, group your ingredients by recipe. Most chefs place their components on sheet pans – this is ideal if you have the room.

- **I recommend you marinate the skirt steak before we start the class**

Taco Toppings

Pineapple Guacamole

½ small fresh pineapple, chopped
3 avocados
Zest from one lime
Juice from one lime
¼ onion, chopped,
½ cup fresh cilantro, chopped
Salt to taste

Combine all ingredients together in a small bowl. Reserve a small handful of pineapple and cilantro to garnish the top. Refrigerate until ready to serve, covered with plastic wrap touching the surface of the guacamole to prevent browning.

Pineapple Salsa

½ fresh pineapple, diced
½ onion, diced
½ cup fresh cilantro, chopped fine
½ - 1 jalapeno, diced
Juice from 1 lime
Salt to taste

Mix all the ingredients in a medium bowl. Chill until ready to serve.

Skirt Steak Tacos

Makes 8 street tacos (recipe can easily be doubled)

1 ½ pounds skirt steak

8 Flour tortillas

Marinade

¼ cup fresh squeezed lime juice

¼ cup chopped fresh cilantro

1 TSP cumin

1 TSP ground coriander

1 TSP chili powder

1 clove garlic, minced

2 TB olive oil

Salt and pepper

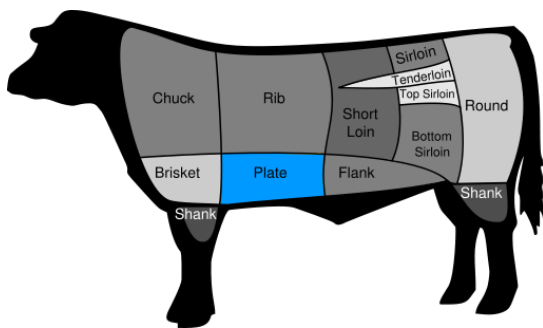
Combine all the ingredients for the marinade in a small bowl.

Remove any fat from the steak and trim into two - three pieces. Place the steaks in a 9" x 13" glass dish. Generously sprinkle with salt and pepper. Pour the marinade over the steak and cover tightly with plastic wrap. Refrigerate one hour. Remove from the refrigerator 15 minutes before grilling.

To cook:

Grill for 3 – 4 minutes per side over moderately high heat until the steak is medium rare – 135°. Remove from heat and let stand 5 - 10 minutes. You may want to salt the meat a little more at this point. Slice the steak ACROSS the grain!

(Alternatively you can cook on the stove top in a cast iron skillet.)



What is skirt steak? It is a long thin piece of meat from the diaphragm area of the cow. It is known for its more intense “beefy” flavor and needs to be cooked only to medium rare to maintain its tenderness.

Baked Tortilla Chips

10 white corn tortillas
Nonstick cooking spray
Kosher salt
Chili powder
Paprika

Preheat the oven to 350 degrees.

Cut the tortillas each into 6 wedges. Place them on a baking sheet so that they are not touching. Then spray the tortilla wedges with nonstick cooking spray. Generously sprinkle the salt, chili powder, and paprika. Bake 15 – 18 minutes until slightly browned on the edges. Cool slightly. Serve.

Fresh Margarita

Makes 1 cocktail

2 ounces tequila

½ ounce triple sec

Juice from 1 lime

½ ounce simple syrup or agave syrup

Lime salt

To make lime salt, place 1 TB kosher salt in a shallow dish. Add the zest of 1 lime, stir to combine.

To prepare the glass, rub the rim with a cut lime and then coat the rim in the lime salt. (If you want it sweeter, you can swap the salt for sugar.)

Fill a cocktail shaker with ice. Add the tequila, triple sec, your sweetener of choice and lime juice. Shake for 30 second. Pour into an ice filled glass.

**To make simple syrup, combine ½ cup sugar and ½ cup water in a small saucepan. Bring the mixture to a boil and stir occasionally. The syrup is ready when the sugar has dissolved. Place in an airtight container and place in the refrigerator.