

# Tequila Marinated Fajitas

Drew Closs

Serves 6

1/2 cup gold tequila  
1 cup freshly squeezed lime juice (5 to 6 limes)  
1/2 cup freshly squeezed orange juice (2 oranges)  
1 tablespoon chili powder  
1 tablespoon minced fresh jalapeno pepper (1 pepper seeded)  
1 tablespoon minced fresh garlic (3 cloves)  
2 teaspoons kosher salt  
1 teaspoon black pepper  
3 whole (6 split) boneless chicken breasts, or 3 pounds beef  
(usually skirt or flank steak, but any is acceptable), cut into thin strips  
1 medium onion, sliced  
1 green bell pepper, sliced  
vegetable or canola oil as needed

Combine the tequila, lime juice, orange juice, chili powder, jalapeno pepper, garlic, salt, and pepper in a large bowl. Add the chicken or beef. Refrigerate overnight.

Heat a sauté pan with a small amount of oil. Remove the meat from the marinade, sprinkle well with salt and pepper, and sauté, until nicely browned.

Add the onions and green pepper and continue to cook until vegetables are cooked through.

Remove from the pan and serve with flour tortillas, salsa, guacamole, sour cream, shredded cheese and shredded lettuce .