

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Prairie Street Prime
Hanger Steak

2 limes, juiced

1 jalapeno chopped,
veins and seeds removed

1 medium shallot,
chopped

1 teaspoon ground cumin

1 teaspoon ground
coriander

½ teaspoon ground white
pepper

½ teaspoon ground chili
powder (use less for less
heat)

½ teaspoon fennel seeds

Kosher extra virgin olive
oil

Kosher salt

Fresh ground black
pepper

- 1 To Prepare Your Kosher Marinated Arrachera using a paper towel, remove any excess moisture from your kosher hanger steak.
- 2 In a medium mixing bowl, season your kosher hanger steak with coarse kosher salt, ground black pepper, lime juice, chopped jalapeno, chopped shallot, cumin, coriander, white pepper, chili powder, and fennel seeds. Mix thoroughly with clean hands, cover with plastic wrap, and let marinate in the refrigerator for 30 minutes to 4 hours.
- 3 After your kosher hanger steak is fully marinated, remove from the refrigerator and set aside. Heat a heavy bottom skillet over a medium to high heat with about one tablespoon of kosher extra virgin olive oil. Remove kosher hanger steak from marinade and shake off excess. Sear both sides of your steak. Once seared, reduce heat to low medium and place all of the marinade in the cooking skillet around and under the hanger steak. Cover the skillet with a tight fitting lid and allow to cook for about 10 minutes.
- 4 Using your Prairie Street Prime meat thermometer, check the internal temperature by sliding the probe into the thickest part of the meat. You are looking for an internal temperature reading of 125°F. Once achieved, remove from skillet and allow to rest for 15 to 20 minutes. Allow the marinade to continue to cook without the lid on for about 5 minutes so that it reduces down to a hot salsa.
- 5 Once well rested, slice your kosher arrachera against the grain in thin slices. Serve as a taco or tostada with the hot salsa!

Bon appetit!