

Beef Fajitas & Ceviche



Ingredients:

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

Brown beef in skillet over med-high heat. Add peppers, onion, tomatoes, corn, and serrano chilies.

Pour in half bottle of beer and sauté 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