

# Steak Seviche – Stirred Not Shaken with Tortilla Strips

## INGREDIENTS

## MEASURES

## DIRECTIONS

### *Marinated Beef:*

Beef Shoulder Center Steaks,* cut 1 inch thick	6 lb. (24 4oz. steaks)
Salt	As needed
Pepper	As needed
Extra virgin olive oil	1 cup
Fresh lime juice	1/2 cup
Minced Garlic	2 Tbsp.

### *To make Marinated Beef:*

Season beef steaks with salt and pepper. Combine oil, lime juice and garlic in non-reactive container. Add beef; turn to coat. Cover and refrigerate 20 minutes to 2 hours. Turn steaks once during marination.

### *Seviche Dressing:*

Onion slice, cut 1/2-inch thick	1 each
Poblano pepper	1 each
Habanero pepper	1/2 each
Extra virgin olive oil	1 cup
Canned tomatoes with juice	1 (10 oz.) can
Fresh lime juice	1/3 cup
Red wine vinegar	1/3 cup
Sugar	3 Tbsp.
Salt	4 tsp.
Chopped fresh cilantro	4 tsp.
Dried oregano	2 tsp.
Ground cumin	1 1/2 tsp.
Dijon mustard	1 1/2 tsp.
Pepper	1/2 tsp.
Garlic powder	1/4 tsp.

### *To make Seviche Dressing:*

Grill onion slice until softened and slightly browned. Grill peppers until charred. Stem and seed peppers; do not peel skin; set aside. Puree remaining ingredients in blender. Add onions and peppers; blend until just incorporated.

### *Other Ingredients:*

Diced tomatoes	1 1/2 qt.
Tortilla strips (recipe follows)	6 cups
Peeled diced avocados	3 cups
Julienned red bell peppers	3 cups
Julienned yellow bell peppers	3 cups
Chiffonade-cut green cabbage	3 cups
Chiffonade-cut iceberg lettuce	3 cups
Chopped green onions	1 1/2 cups
Thinly sliced red onions	1 1/2 cups
Lime slices	24 each
Cilantro sprigs	24 each

### *For each serving, to order:*

Grill 1 beef steak to medium rare to medium doneness. Cut steak into 1/2-inch cubes. Combine beef with 1/4 cup tomatoes, 1/4 cup tortilla strips, 2 Tbsp. each: avocado, red bell peppers, yellow bell peppers, cabbage and lettuce. Add 1 Tbsp. each: green onions and red onions to mixture. Toss salad mixture with 2 Tbsp. Seviche Dressing. Mound salad in martini or margarita glass. Garnish with 1 lime slice and 1 cilantro sprig.

### *Tortilla Strips:*

Cut 8 oz. corn tortillas into thin strips. Deep fry in hot (375°F) oil 1 to 2 minutes or until crispy; drain on paper towels.