



PIT BOSS RECIPES



CARNE ASADA TACOS

CATEGORY

Dinner

SERVINGS

Serves 4

PREP TIME

3 hours

COOK TIME

10 minutes

INGREDIENTS

- 2 Tbsp Pit Boss All Purpose GSP Rub
- 2 Limes, Juiced
- 1 1/2 lbs Steak, Skirt
- 8 Tortilla

SPECIAL TOOLS

- Large resealable plastic bag

DIRECTIONS

Start your Grill on "smoke" with the lid open until a fire is established in the burn pot (3-7 minutes).

Preheat to 400°F Place the steaks on the grill, and grill them for 4-8 minutes, then flip the steaks and grill for an additional 4-8 minutes.

Remove steaks from the grill, loosely cover them with foil, and let them sit for 5-10 minutes. Next chop the steaks into pieces and serve with tortillas and any desired toppings. ENJOY!

Recipe Note:

This recipe can be cooked on any of our Pit Boss Grills wood pellet smokers, our vertical pellet smokers, or any of our barbecue grills using the A-Maze-N smoker accessory wood pellet burners.