

## Fajitas with Green Sauce

SERVES 6-8

Green sauce—originally from Ninfa's in Houston—is now a Texas standby. The recipe for this dish (facing page) is based on one that appears in *The Tex-Mex Cookbook* by Robb Walsh (Broadway Books, 2004).

- 1/4 cup fresh lemon juice
- 1/4 cup pineapple juice
- 1/4 cup sherry
- 1/4 cup soy sauce
- 3 tbsp. butter, melted
- 1 tbsp. freshly ground black pepper
- 3 whole dried chiles de árbol, crushed
- 1 clove garlic, finely chopped
- Zest of 2 lemons
- Zest of 1 orange
- 2 skirt steaks (about 3 lbs.), trimmed and halved crosswise
- 6 tomatillos, husked and rinsed
- 2 small serrano chiles, stemmed
- 2 ripe avocados, such as hass, gwen, or frey (see page 85), peeled, seeded, and chopped
- 1/2 cup sour cream
- 1/4 cup chopped cilantro leaves
- Salt
- 6 tbsp. canola oil
- 2 red bell peppers, cored, seeded, and thickly sliced
- 2 yellow onions, thickly sliced
- Warm flour tortillas

1. Combine fruit juices, sherry, soy sauce, butter, pepper, chiles de árbol, garlic, and zests in a large dish; add steaks; turn to coat. Cover; marinate for 2 hours.
2. Bring a large pot of water to a boil. Add tomatillos and serrano chiles and cook until tender, 8-10 minutes. Drain and transfer to a blender. Add avocados; blend until smooth. Transfer to a large bowl and stir in sour cream, cilantro, and salt to taste. Cover surface with plastic wrap and refrigerate.
3. Heat 3 tbsp. oil in a large cast-iron skillet over medium-high heat. Add peppers, onions, and salt to taste. Cook, stirring occasionally, until softened and beginning to char, 8-10 minutes. Transfer to a plate and set aside. Wipe out skillet. Heat 1 tbsp. oil in skillet over medium-high heat. Working in batches, cook steaks, flipping once, until well browned, adding remaining oil as needed, 7-8 minutes per batch. Transfer to cutting board, tent with foil, and let rest for 10 minutes. Cut steaks crosswise into finger-size strips. Transfer to a platter, along with collected juices and peppers and onions. Serve with tortillas and green sauce.