

# Carne Asada Tortas (Mexican Steak Sandwiches)

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Serves: 4-6  
Prep Time: 20 minutes  
Cook Time: 15-20 minutes  
Total Time: 35-40 minutes



Tortas are a delicious Mexican sandwich that can be made with steak, chicken, or pork. Here is my steak version of the sandwich.

A torta is a meal by itself, and it's also great with grilled seasonal veggies, Spanish rice & beans, or a small side salad. Especially delicious with salsa and two of my signature pepper-based dishes: Chipotle Guacamole and Chipotle Sour Cream.

4 lbs. whole pieces of beef flap meat  
2 cups soy sauce  
2 cups orange juice  
1 onion, diced  
4 garlic cloves, chopped  
3 limes, juiced  
1 teaspoon cumin  
1 teaspoon granulated garlic  
4-6 tablespoons hot sauce (more if you like it spicy!)  
Salt & cracked black pepper  
3 cups refried beans (canned or homemade)  
1 head of lettuce, rinsed & cut into strips (taco-style)  
4 tomatoes, sliced  
2 cups cheese shredded: Jack, Cheddar, Queso Fresco (Mexican Cheese) and/or Cotija - any alone, or in combination  
4-6 bolillos (Mexican bread), sliced in half horizontally

1. In a large bowl or large Ziploc bag, combine the soy sauce, orange juice, onion, garlic, lime juice, and the spices. Add the meat to the marinade and marinate in the refrigerator for 30-60 minutes.
2. Pull meat from the refrigerator and allow to rest at room temperature an additional 15 minutes prior to grilling.
3. Grill the meat on each side for 3-5 minutes - flap meat is a thin cut, so watch the meat and check often for desired doneness.
4. Once the meat is grilled, allow it to rest for 10 minutes to lock in all of the juices. Cut into thin strips against the grain.
5. Butter the bolillos and warm them on the grill, being mindful not to let them burn.
6. To make the sandwich, place the meat and add beans, steak, cheese, lettuce and tomato.