

# **PACE FAJITAS**

(FAH-HEE-TAS)

1½ lb. skirt steaks  
1 cup Pace Picante Sauce  
¼ cup vegetable oil

1 teaspoon lemon juice  
Dash of pepper  
Dash of garlic powder  
Guacamole (recipe follows)

Twelve 8- to 10-inch flour tortillas, heated  
Chopped tomato  
Chopped onion

Pound meat with meat mallet to tenderize; place in plastic bag. Combine Picante Sauce, oil, lemon juice, pepper and garlic powder; pour into bag and fasten securely. Refrigerate 3 to 24 hours, turning several times. Drain meat, reserving marinade. (For quicker preparation, tenderize meat with dry meat tenderizer.) Place meat on grill over hot coals or on rack of broiler pan; cook 10 to 12 minutes on each side or until well done, basting frequently with reserved marinade. Remove from grill; slice across grain into thin strips. Serve meat, guacamole, tomato, onion and additional Pace Picante Sauce wrapped in tortillas. Makes 6 servings.

## **VARIATIONS**

Substitute top round steak cut ½- to ¾-inch thick or flank steak for skirt steaks. Substitute 1½ lb. boned and skinned chicken breasts for skirt steaks. Grill or broil 8 minutes, basting occasionally with reserved marinade; turn and continue cooking 5 to 7 minutes or until cooked through, basting frequently.

## **GUACAMOLE**

1 large ripe avocado, peeled, seeded and mashed  
1 teaspoon lemon juice

2 tablespoons Pace Picante Sauce  
¼ teaspoon salt

Combine all ingredients; mix well. Makes about 1 cup.

© 1986 Pace Foods, Inc.