

Carne En Su Jugo (Meat In Its Juice)

- 1 1/2 pounds top round sirloin, thinly sliced
- 1 Tablespoon soy sauce
- 1 Tablespoon Worcestershire sauce
- Juice of 1 lime (about 2 Tablespoons)
- 1/2 teaspoon salt
- 1/2 teaspoon ground pepper
- 1/2 pound thick cut bacon, diced
- 2 Serrano chili peppers, cleaned and roughly chopped
- 1 6 ounce jar Salsa Verde
- 1/2 cup cilantro leaves
- 4 cups beef broth, divided
- 3 cups cooked pinto beans, warmed
- 1/4 cup cilantro leaves, chopped
- 1/2 cup matchstick-cut radishes (about 5 medium radishes)
- 2 avocados, cleaned and cut into chunks
- 2 limes, cut into 4 wedges each
- 1/3 cup sour cream
- 1/2 cup shredded cheddar cheese

Dice beef into small cubes and place in a medium-sized bowl. In another small bowl, whisk together soy sauce, Worcestershire sauce, lime juice, and salt and pepper. Pour mixture over cubed beef and stir to mix. Cover and allow to marinate for an hour, if possible. Mix meat and marinade occasionally to ensure all meat is marinated well.

Cook diced bacon in large pot until crispy. Remove from pan with a slotted spoon and drain on a paper towel. Leave bacon grease in pot. Set crispy bacon pieces aside.

Add beef and marinade to pot and cook 5 to 10 minutes, until meat is brown.

While meat cooks, blend or process together chopped Serrano peppers, jar of Salsa Verde, cilantro leaves, and 1 cup beef broth, to make a smooth mixture.

Pour contents of blender into pot with cooked beef. Add remaining beef broth and bring to a boil. Reduce heat, cover, and simmer for about 30 minutes, until meat is tender.

To serve, put 1/2 cup warm beans into a bowl. Ladle a generous 1 cup of the soupy beef mixture over beans. Add chopped cilantro, radishes, crispy bacon pieces, avocado chunks, sour cream, and cheddar cheese as desired. Squeeze 1 or 2 lime wedges over the top.

Serve as is, or with tortilla chips, toasted tortillas, or cheese quesadillas.

Serves 6

Nutritional information (per serving): 692 calories, 33 grams fat, 11 grams saturated fat, 58 grams protein, 41 grams carbohydrate, 5 grams sugars, 13 grams fiber, 129 milligrams cholesterol, 2411 milligrams sodium

Cost per serving: \$3.85

Cooking time: about 2 hours (including marinating time)