



FOIL PACKET STEAK FAJITAS

BY CATHERINE NEVILLE

Yield: 4 servings

- 2 Tbsp ancho chile powder
- 1 tsp granulated garlic
- 1 tsp cumin
- 1 tsp coriander
- 1 tsp sugar
- 1 tsp salt
- ½ tsp hot paprika
- 2 jalapeños, sliced
- 3 poblano peppers, cored, seeded and sliced
- 1 large white onion, julienned
- 1 lb sirloin steak, thinly sliced on the bias
- 1 lime, quartered
- water
- warm tortillas, to serve
- chopped cilantro, to serve
- sour cream, to serve
- chopped tomatoes, to serve

| Preparation | In a small bowl, mix the chile powder, granulated garlic, cumin, coriander, sugar, salt and paprika. Set aside. Add sliced jalapeño, poblanos, onion and sliced steak to a large bowl. Sprinkle with seasonings and toss with a spoon to thoroughly mix.

Set out four sheets of 12-by-12-inch tin foil and fold up the corners so they resemble little boats. Evenly distribute the pepper-steak mixture, then squeeze each packet with lime and top with a couple tablespoons of water. Wrap the packets up so nothing will leak and add another layer of foil, just in case. Wrap tortillas in foil as well.

Place your fajita packets on a bed of coals (you can grill the packets if you don't have access to a campfire) and cook, moving every couple of minutes to avoid hotspots, about 10 to 15 minutes. Check one of the packets after 10 minutes to see if the steak is cooked to your liking. If so, remove the packets from the fire. Place the tortilla packet on the coals for a few minutes to heat them through. Serve each person their own fajita packet with warm tortillas, cilantro, sour cream and chopped tomatoes.



ELOTE

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Yield: 4 servings

- 4 ears corn, husks intact
- sour cream, crema or mayo, for serving
- Cotija cheese, for serving
- cilantro, chopped, for serving
- chile powder, for serving
- lime wedges, optional

| Preparation | Soak corn in water to cover for at least 30 minutes. Remove from water and wrap in foil. Place corn on hot coals and cook, turning frequently, for about 10 to 15 minutes, until crisp-tender. Shuck corn, leaving husk intact to act as a handle, and slather with sour cream (or crema or mayonnaise), sprinkle with Cotija cheese, cilantro and chile powder. Add a squeeze of lime if you like and dig in.