

# Grilling with Beer Recipe

## Gina's Fajitas

(Serves 8)

### Ingredients

#### Marinade:

- ¼ cp Sprecher Hefe Weiss
- ¼ cp Extra Virgin Olive Oil
- ¼ cp Balsamic Vinegar

#### Juice from 1 lime

- 1 tsp Kosher Salt
- ¼ tsp Ground black pepper
- 3 Garlic Cloves, crushed

2 lbs Beef Sirloin, cut into ¼ inch thick strips

#### Cut into strips:

- 1 Small Red Pepper
- 1 Small Green Pepper
- 1 Medium Onion

#### Flour Tortillas

Pico de Gallo or Salsa

### Preparation & Grilling

Put beef strips into glass baking dish. Mix together marinade ingredients and pour over beef. Cover and refrigerate for 1 to 2 hours.

Discard liquid. Cook beef on high on grill for approximately 8 minutes, turning 1 to 2 times.

Meanwhile, sauté onion and pepper in 2 Tbsp olive oil on stove on high heat or in basket on grill for approximately 10 minutes until slightly charred.

Wrap beef and veggies in warmed tortillas with pico de gallo or salsa, and avocado if desired.



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