



## FLANK STEAK BEEF TACOS

- 1 pkg. **Savoury Southwest Spice Blend**
- 1 tsp. salt
- 1 tsp. **Garlic Pepper with a Twist of Lime**
- 2.8 lbs. (1.3 kg) flank steak
- 1/3 cup lime juice
- 1 white onion, chopped
- Cilantro

**BBQ method:** combine **Savoury Southwest Spice Blend**, salt, **Garlic Pepper with a Twist of Lime** and lime juice. Place steak in a glass pan and pour marinade over top. Cover tightly and marinate at least one hour. Remove from refrigerator and let stand 30 minutes before barbecuing.

**Slow Cooker Method:** Combine first three ingredients and rub on the steak. Transfer to slow cooker and pour lime juice and 1/4 cup water over the meat. Cover and cook on high for 4 hours or on low for 8 hours.

Cut steak into strips and serve with chopped white onion, cilantro and other topping of your choosing.

Serve with corn tortillas.



- **Savoury Southwest Spice Blend**
- **Garlic Pepper with a Twist of Lime**