



# FANTASTIC BIZTEC RANCHERO

¡MUY DELICIOSA

- 2 lbs 2 lbs or more of flank or skirt steak (skirt recommended)

- **Sauce**

- 2 28 oz. cans whole peeled tomatoes
- 1 small green pepper chopped
- 1 small onion sliced thin
- 2-3 jalapeño peppers sliced with seeds (remove for milder sauce)
- 1 tsp garlic powder
- 1 Tbsp ground cumin
- 1/2 tsp dried oregano
- 1/2 tsp black pepper
- 1/8 tsp ground cloves (secret ingredient)
- salt to taste

**1** Grill the steaks to your liking (sauce takes about an hour to cook).

**2** In a large bowl, coarsely crush the tomatoes by hand. In a Dutch oven, combine the tomatoes, bell pepper, onion, and jalapeno and add the seasonings.

**3** Bring to a boil and simmer over very low heat for about 1 hour or until sauce is very thick, stirring occasionally. NOTE: your kitchen will smell wonderful!

**4** Spoon the warm Ranchero sauce over the steaks. Serve with rice, beans, flour tortillas. Leftover sauce great with chips!