

Traders of the Bighorn

www.tradersbighorn.com

Phone: 719-275-3205

E-mail: traders@tradersbighorn.com

402 Royal Gorge Blvd. (Hwy 50)

Cañon City, CO 81212

Cowboy Cooking

STEAK RANCHERO

1/4 cup butter or margarine
1/4 cup olive oil
2 pounds beef flank steak, cut into 1/2 inch cubes
1 onion, sliced crosswise
4 garlic cloves, minced
2 fresh jalapeno chiles, sliced crosswise
1/2 cup chopped fresh cilantro
3 tomatoes, cut into wedges
1 red or green bell pepper, diced
1 tsp ground cumin
Cook brown rice to serve
Flour tortillas, warmed to serve

Heat butter and olive oil in a large skillet over medium high heat. Add steak, onion, garlic and chiles. Cook, stirring occasionally, about 4 minutes or until steak is lightly browned, but still rare in center. Add cilantro, tomatoes, bell pepper and cumin and cook 2 or 3 minutes or until bell pepper is softened. Serve with brown rice and flour tortillas. Makes 6 to 8 servings.