

Grilled Flank Steak Tacos

with spicy pico di gallo

- 2 # trimmed flank steak
- Salt and pepper
- 3 Tbs. Dijon mustard
- 2 Tbs. chopped sage
- 3 Tbs extra virgin olive oil
- 2 ea. large heirloom tomatoes
- ½ ea. habanero pepper, de-seeded and finely chopped
- 1 ea. clove garlic, finely chopped
- 3 ea. scallions, sliced into rounds
- Juice of 2 limes
- Salt and pepper
- 6-8 ea. thinly sliced radishes
- ½ ea. cucumber, peeled and sliced
- ¼ C. picked cilantro
- 4-6 ea. picked basil leaves
- 8-10 ea. warmed flour tortillas

1. Place steaks in a flat pan. Season with salt and pepper.
2. Whisk together mustard, sage, and 3 tablespoons olive oil. Smear over steak. Marinate from an hour to a day.
3. While steak is marinating, dice tomatoes small. Add habanero, scallions, and lime juice. Season with salt and pepper.
4. Heat grill to high. When grates are hot, scrape any extra marinade off the flank steaks. Place on grill. Allow to cook until well marked.
5. Quarter turn. Grill in second position.