



## **AMBER ALE SIZZLING FAJITAS**

*With Fireman's Brew Redhead*

1 Bottle	Fireman's Brew Redhead Ale
2 tbsp	Olive Oil
1	White Onion (sliced)
1	Red Bell Pepper (sliced)
1	Green Bell Pepper (sliced)
6	Button Mushrooms (sliced)
6	Green Onions (sliced)
1	Carrot (cut into julienne strips)
½ lb	Chicken Breast Strips
½ lb	Skirt Steak
1	Lime (juiced)
	Garlic Salt (to taste)
	Black Pepper (to taste)
	Soy Sauce (to taste)
	Assorted Roasted Chiles to Taste (Habanero, Pasilla, Anaheim, Jalapeno)



- Combine Fireman's Brew Redhead Ale, lime juice, garlic salt and black pepper. Add skirt steak and chicken and marinate overnight.
- Heat Olive Oil in a large skillet over medium-high heat. Add vegetables, season with garlic salt, black pepper and soy sauce to taste. Sauté until tender yet crisp (approx. 5 min.) Remove vegetables from skillet and reserve.
- Preheat a grill to medium-high heat. Grill the chicken and steak. Remove from grill, cut into strips and reserve.
- Heat the same large skillet until very hot and return vegetables to the pan. Layer the assorted roasted chiles on top and then add the meat. Add lime juice for that famous fajita sizzle and serve immediately with guacamole and salsa.

**RECIPE CREATED BY: MO BERNARD, FS7**

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