

Mason Hill Cattle Recipe

# FRIDAY NIGHT SIRLOIN TACOS



**TIME TO PREPARE**  
20 minutes



**COOK TIME**  
30 minutes



**SERVING**  
4 People



**PREPARED BY**  
BLUESMOKE  
BLAIRE'S BBQ

## Ingredients

1	Wagyu Sirloin Steak
1/2 Cup	Steak Rub
2 TBS	Smoked Chipotle Powder
1/4 Cup	Chopped Cilantro
1/4 Cup	Chopped Scallions & White Onions
3 TBS	Chopped Tomatoes

## Steps to Cook

Bring smoker to 275F and create a space for indirect and direct cooking

Apply steak rub to both sides and all edges

Apply smoked chipotle powder to both sides of sirloin

Allow seasoning to penetrate the sirloin for 15-20 minutes

Place sirloin on indirect side of smoker until internal temperature reaches 125F

Remove sirloin from the indirect side of the smoker and place directly

2	<i>Chopped Sweet Peppers</i>
1 Cup	<i>Vegetable Oil</i>
1 TSP	<i>Salt &amp; Pepper</i>
4-6	<i>Corn Tortillas</i>
$\frac{1}{4}$ Cup	<i>Cotija Cheese Crumbled</i>
1	<i>Sliced Lime</i>

over coals for 4-6 minutes each side. This is searing the crust onto the sirloin.

Remove sirloin from the smoker and allow it to rest. Check internal temperature for 135F after 5 minutes

Bring vegetable oil to a shimmer at 365F. Hold corn tortillas with tongs and slowly fry half of the tortilla until crisp. Repeat on the other side until golden brown. Sprinkle salt and pepper onto hot tortillas.

Arrange cilantro, onions, peppers, cotija, tomatoes, and lime on a serving tray.

Slice sirloin across the grain and into strips for serving.