



## Guatemalan Churrasco

In the town of Cajolá, papayas are used as a marinade to tenderize the beef. This tasty grilled main dish is accompanied by chirmol, a type of salsa using charred tomatoes, onions and cilantro. This recipe is as easy as it is tasty!

1 ripe papaya  
Tomatoes  
1 onion  
1 lime  
Cilantro  
Garlic or onion salt  
Skirt Steak, Flank Steak or a London Broil

1. Cut the papaya in half and remove the seeds. Peel and dice the papaya.
2. Place the diced papaya in a large non-metallic bowl or pan. This will ensure that you don't end up with a metallic flavor when you marinate the beef.
3. Slice the beef into thin slices and place in the bowl with the papaya. Stir to cover the meat. Let marinate for 1-2 hours.
4. While the beef is marinating, char about 4 tomatoes under the broiler on a pan with low sides. Charring the tomatoes brings out the flavor as well as a lot of juice. Allow the tomatoes to cool then dice and place in a medium bowl.
5. Add about half of an onion diced to the tomatoes.
6. Squeeze the lime over the tomato mixture.
7. Chop a handful of cilantro and add to the tomatoes. Stir to combine.
8. Remove the beef from the papaya and grill.
9. Serve the beef with the chirmol and enjoy!