**Carne Asada**

**Spice Rub:**

2 tsp. salt

1 tsp. pepper

½ tsp. cumin powder

½ tsp. coriander powder

1 tsp. garlic powder

¼ tsp paprika

**Ingredients:**

1 orange

½ cup lime juice

¼ cup white vinegar

10 cloves garlic

2 Tbsp. hot sauce

2 white onions, sliced thinly

**INSTRUCTIONS**

**Spice Rub:**

1. Mix all ingredients together.
2. Rub steaks down well with rub.

**Cooking:**

1. Preheat oven to 350º.
2. Divide the meat between 2 2” hotel pans.
3. Mix all ingredients together in a large bowl.
4. Divide that mixture between the 2 pans.
5. Wrap with plastic and foil.
6. Cook for 4-5 hours.