

Olio's Cherry Jam Fajitas

Ingredients

1/2 cup brown sugar
1/4 cup ketchup
1/2 cup Worcestershire sauce
2 tablespoon soy sauce
16 oz sour cherry jam
1 bulb of garlic, chopped
1 tablespoon salt
1 tablespoon white pepper
1 tablespoon Sriracha sauce
1 bottle dark, malty beer
Mustard powder
3 lb strip of steak, such as flank or skirt
Flour tortillas
Your favorite fajita accompaniments (jalapenos, pico de gallo, sweet or hot peppers, etc.)

Method

Combine all marinade ingredients and place into marinating bag. Allow beef to marinate at least overnight, but up to 48 hours.

Remove beef from bag and rub with a dusting of mild mustard powder.

Set EGG for indirect cooking (with convEGGtor) and [soak some hardwood](#) (Olio uses pecan), and let EGG stabilize at 250°F/121°C. Be sure temperature is stable, should take more than 30 minutes to be sure.

Remove convEGGtor and grid and toss 4 ounces of wood onto the coals. Replace convEGGtor and grid. Wait 3 minutes and place beef directly onto the EGG, maintaining 250°F/121°C. We recommend using a [Dual Probe Thermometer](#) to monitor EGG temperature as well as beef temperature.

Flip beef once during cook and remove at 130°F/54°C. Rest for about 5-10 minutes and slice against the grain.

Meanwhile, prepare 6 inch flour tortillas by brushing with melted butter. Toast on EGG and stack. Serve with your favorite fajita accompaniments. Olio uses a light brush of house-made queso sauce, shredded romaine, sweet/hot peppers, pickled jalapenos and some pico de gallo. Skewer three tacos and serve hot with Spanish Rice.



