



Posted on 6 March 2013
by Joyce Milne

Carne Apache



Ingredients

1 lb raw steak, chopped really small
1 onion chopped
1 tomato chopped
1 bunch of coriander chopped
2 jalapeno peppers chopped finely
the juice of 4 limes
6 tablespoons of Ketchup
3 avocados

Preparation

- 1 Mix the steak and lime juice, add the tomato, onion, jalapenos, coriander and mix well, add salt to taste.
- 2 Once you have the mixture looking equally balanced in colors add the ketchup to help give it some nice
- 3 red color.
- 4 Cover and let marinate for about 4 hours mixing occasionally. Just before serving cut up the avocados
- 5 and mix in the Carne Apache. After about 4 hours the steak will be cooked (brown) in the marinade.
- 6 Serve on tostada shells, or on grilled tortillas.

Cooks Note
