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**THE BROUSSARD FAMILY CALENDAR ~ 2018
Lupe Tortilla, San Antonio: See 12 unbiased
reviews of Lupe Tortilla, rated 4.5 of 5 on
Tripadvisor and ranked #856 of 4,707
restaurants in San Antonio.**

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Heat 2 tablespoons canola oil in a small skillet over medium-high heat. Fry tortillas for no longer than 20 seconds, just to soften (do not allow to become crisp.) Place tortillas on a large towel or stack of paper towels to drain. Heat 1 tablespoon canola oil in separate skillet over medium heat. Add onions and jalapenos and sauté for

What's for dinner? Mom: Lupe Tortilla's Lime Beef Fajitas

Whisk tequila, olive oil, lime juice, salt, pepper

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and lime zest in a bowl until combine. Add flank steak to a ziplock bag or baking dish and pour marinade ingredients over top. Marinate (in the fridge!) for 2-24 hours, flipping steak a few times.

The Franchisee Workbook

Cut the steak into pieces that will fit on your grill, or into your grill pan or skillet. Place the pieces of meat into a non-reactive bowl. Mix the garlic, lime juice, cumin, tequila, salt, and 1/3 cup vegetable oil. Pour over the meat and marinade for 2 hours.

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(3) Roasted chicken, corn tortillas, Jack cheese, spicy red sauce, pico de gallo, sour cream.

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THE ORIGINAL BURRITO Carne molida, flour tortilla, frijoles, Lupe's original enchilada sauce, queso, tomatoes, onions, lettuce. 14.95

FAJITA BURRITO Beef fajita, flour tortilla, frijoles, Lupe's original ...

How to make PERFECT FAJITAS with Lupe Tortilla

Steps. Place meat into non-metallic bowl. Mix lime juice, garlic, cumin, tequila, salt and oil.

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Pour over meat and marinade for at least 2 hours. Heat cast iron skillet to medium high. Cut onion into rings and peppers into strips. Cook steak 9 minutes per side. Remove steak, cut against the grain, return to skillet for another 1-2 minutes to finish.

Lupe Tortilla Mexican Restaurants - Texas'-Mex National Fajita Day is quickly approaching and Lupe Tortilla visits Morning Dose to help our taste buds celebrate. Although, National Fajita Day on August 18, we're helping you celebrate a little ...

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**How does Lupe Tortilla prepare their Fajita
meat? | Hornfans**

**Jul 15, 2018 - Lupe Tortilla Fajitas Recipe by
Grady Ligon - Cookpad. Jul 15, 2018 - Lupe
Tortilla Fajitas Recipe by Grady Ligon -
Cookpad. Stay safe and healthy. Please practice
hand-washing and social distancing, and check
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... January's seasonal vegetables are hearty and
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Delivery & Pickup Options - 398 reviews of Lupe Tortilla "Highly recommend! The beef fajitas are delicious - they marinate them 24 hours...loved the patio. And, loved the margaritas! Big flour tortillas were delish too. The manager came by our...

Lupe Tortilla - Takeout & Delivery - 245 Photos & 398 ...

Overall, Lupe Tortilla really did have the best fajitas I've ever eaten. And not just by a little. It completely blows any fajita I've ever had out of

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the water. There's just no comparison. In fact, when Josh ordered fajitas just the other day, I took one nibble on a piece of steak and turned up my nose. I didn't even ask for a full bite.

**Lupe Tortilla's Fajitas - janbroussard.com
About making tortillas, I recommend the Homesick Texan cookbook by Lisa Fain. The author describes various styles of tortillas, use the Houston style for Lupe-esque tortillas. Follow the directions and with a little practice (1 or 2 tries) they turn out just like Lupe's, though I don't like them as large.**

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Lupe Tortilla Fajitas Recipe by Grady Ligon - Cookpad

Place the pieces of meat into a Ziploc bag. Mix the marinade AKA the garlic, lime juice, cumin, tequila, salt, and 1/3 cup vegetable oil, and pour into the meat-filled Ziploc. Push as much air out as possible, seal and knead the meat until it is fully covered with marinade. Place in the fridge for two hours.

Tequila Lime Flank Steak Fajita Salad with Chile Lime ...

4. While the fajita mix bakes, toast each tortilla in a dry skillet over medium-low heat, until

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lightly browned on each side. Scoop a small amount of meat and vegetables into the center of each tortilla. Top with a few sprigs of cilantro, a dollop of sour cream, and an extra squeeze of lime if desired.

Lupe Tortilla's Fajitas Grandioso - Copycat Recipe

Baby mixed greens, tomatoes, roasted peppers, pico de gallo, avocado, grilled portobello mushrooms & Jack cheese tossed in our jalapeño lime vinaigrette or creamy poblano ranch dressing.

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**Fajitas by the pound - Review of Lupe Tortilla,
Katy, TX ...**

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**LUPE TORTILLA, San Antonio - 5838 Worth
Pkwy, Northwest ...**

**She still tells me today that the mexican kids
would be embarrassed to eat the fajita tacos at**

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school, because it was the lesser meat. She does recall trading with some kids for a peanut butter and jelly sandwich and watching the "gringo kids" enjoy the sandwich. So the fajita taco or fajitas date back to the 1940's-1950's in South Texas.

WORLD FAMOUSSizzling FAJITAS

Dirt cheap 2 for 1 margaritas all the time. The large is literally a fish bowl! Go with a friend and order the shrimp fajitas plate for two people. You won't be able to see the veggies it will be piled so high with several POUNDS of shrimp! Great, satisfying food served in large

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portions at a good price.

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