

# A Sutherland Belle

## Carne En Su Jugo

### INGREDIENTS

- 6 ounces thick-cut bacon, chopped
- 3 pounds beef strip or top sirloin steak, cut into bite-sized pieces
- 10 tomatillos, husked and rinsed
- ½ medium white onion, plus more for topping
- 1-2 serrano peppers, stemmed and seeded
- 1 jalapeno, stemmed and seeded
- 1 cup packed cilantro, chopped, plus more for topping
- 5 cloves garlic
- 1 teaspoon ground cumin
- 1 teaspoon dried Mexican oregano (or regular oregano)
- 3 teaspoons kosher salt, divided
- ½ teaspoon fresh cracked black pepper
- 2½ cups beef stock
- ½ lime juiced
- 3 (15-ounce) cans of pinto beans, drained and rinsed
- Garnish with chopped white onion, cilantro, sliced radishes, and lime wedges

### INSTRUCTIONS

1. Add the bacon to a large pot or Dutch oven over medium heat and cook until crispy, about 10-12 minutes.
2. While the bacon is frying, make the tomatillo sauce. Add the tomatillos, onion, serrano and jalapeno peppers, garlic, beef stock, lime juice, chopped cilantro, cumin, oregano, black pepper, and 2 teaspoons salt into a large blender. Blend to a smooth, frothy consistency.
3. Transfer bacon to a paper towel-lined bowl and set aside. Season the beef with the remaining 1 teaspoon of kosher salt. Add the meat to the same pot and cook for 10 minutes until browned. This will ensure that the juices inside the meat are sealed inside.
4. When the meat has browned, pour in the tomatillo sauce. Stir to combine, bring to a boil, then reduce heat to simmer. Cover and cook for 30-35 minutes, until meat is tender.
5. Stir in the pinto beans and half of the reserved bacon. Cook for 2-4 more minutes until warmed through.
6. Serve in bowls garnished with crispy bacon, diced onions, chopped cilantro, thinly sliced radishes, and a lime wedge. Eat with fresh corn tortillas, tortilla chips, or ladle over cooked rice.