

# Carne En Su Jugo

Gema Mejia - Seattle, WA  
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## Servings: 6

*6 slices bacon  
4 (12 ounce) fresh  
tomatillos, husks removed  
3 serrano peppers, seeded  
and chopped  
1 clove garlic, peeled  
3 cups water  
2 pounds flank steak, cut  
into 1-1/2 inch cubes  
1 cube chicken bouillon  
2 cans (15.5 ounce ea)  
pinto beans, rinsed and  
drained  
1/2 cup finely chopped  
onion  
6 tablespoons chopped  
fresh cilantro  
black pepper (to taste)  
1 lime, cut into six wedges*

## Preparation Time: 30 minutes

Cook the bacon in a deep twelve-inch skillet over medium heat until crisp, about 10 minutes. Transfer to paper towels to drain. Crumble when cool. Drain all but one tablespoonful of drippings from the skillet.

In a large saucepan over high heat, bring the tomatillos, serrano, garlic, and water to a boil. Reduce the heat and simmer, covered, for 10 minutes. Remove from the heat and let cool. Blend the mixture, half at a time, in a blender until smooth.

Working in batches as needed, cook the steak in the drippings in the skillet over medium-high heat until well browned, about 3 minutes per batch. Stir in the tomatillo mixture and bouillon. Bring to a boil. Reduce the heat to low. Simmer, uncovered, until tender, at least 30 minutes and up to one hour.

Stir in the bacon and pinto beans. Cook until heated through. Divide among six bowls. Garnish each with onion, cilantro, black pepper and a lime wedge.

Per Serving (excluding unknown items): 536 Calories; 20g Fat (33.4% calories from fat); 45g Protein; 44g Carbohydrate; 1g Dietary Fiber; 82mg Cholesterol; 465mg Sodium. Exchanges: Grain(Starch); 5 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 1 1/2 Fat.