

Cobb Cooks: Jeff Brister's Grilled Steak Tailgate Tacos

- Staff report can be found on https://www.mdjonline.com/news/lifestyle/cobb-cooks-jeff-brister-s-grilled-steak-tailgate-tacos/article_5b96915a-7d21-11e6-9fa5-63c2511570a3.html
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This week's edition of Cobb Cooks features a recipe by Jeff Brister of Carriage House Catering in Marietta. 'This recipe is great because it's simple and you can alter it depending on what you have in your refrigerator,' Brister said. 'You could use a variety of different cuts of meats and or vegetables.'

Every Sunday, Cobb Cooks spotlights a local recipe submitted by our readers for all of Cobb to share. This week features a recipe by Jeff Brister of Carriage House Catering in Marietta.

It's football season, so here's a grilled steak tailgate taco to impress your guests. I love grilling during football season because the weather is nice and I want to be outside with my family and friends on our patio, watching football.

This recipe is great because it's simple and you can alter it depending on what you have in your refrigerator. You could use a variety of different cuts of meats and/or vegetables. It will also stretch if you have a couple extra people show up to the party. Now you're ready to tailgate in style and enjoy your favorite team.

Jeff's Grilled Steak Tailgate Tacos

INGREDIENTS:

- ◆ 1 pound of your favorite steak (I used beef tenderloin)
- ◆ 1 tablespoon extra virgin olive oil
- ◆ 1 lime squeezed for juice