



For Immediate Release

Spice Up Game Day with Harris Ranch House Fajitas

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Fall weekends are a great time to gather with friends and family and root for your favorite football team. Whether the celebration takes you to a little league field, a professional stadium, or the neighbor's living room, a crowd-pleasing platter of steak fajitas can make it a sizzling celebration.

One of the secrets to great beef is meticulous attention to feeding practices. Harris Ranch is one of just a few producers in the country that produces beef exclusively from cattle fed in their own feedlot. Harris Ranch cattle spend approximately 85% of their lives grazing on grass, then they're fed a nutritionally balanced diet of corn and other feed grains, plus alfalfa hay, vitamins and minerals. The feed is milled at Harris Ranch under the guidance of a consulting animal nutritionist. The result is a juicy, flavorful cut of beef.

Harris Ranch House Fajitas are a great recipe to keep handy when entertaining a hungry crowd since the preparation is easy, and the recommended skirt steak, flank steak, or flap meat, are inexpensive cuts that won't break the bank. The following recipe serves 4-6 hungry people, but can easily be multiplied to feed a whole team.

Ranch House Fajitas

Start with 3 cups **Harris Ranch Restaurant Marinade:**

- 8 oz. soy sauce
- 16 oz. water
- 2 oz. brown sugar
- 1 tbsp. granulated garlic
- 1/2 tsp. ground ginger
- 1 tsp. ground black pepper
- 2 dashes Tabasco
- 1 oz. lemon juice

Marinade Preparation:

Combine above ingredients and refrigerate.

Fajitas:

- 2 lbs. marinated Harris Ranch skirt, flap or flank steak
- 2 bell peppers (red, green or yellow), sliced
- 1 large red onion, sliced
- 2 medium tomato, wedged
- 3 cups Harris Ranch Restaurant Marinade





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Fajita Preparation:

Slice steak across the grain into 1/4"-1/2" strips and marinate for at least four hours, or overnight if desired. Remove meat from the marinade and discard the marinade. In a sauté pan, sauté beef, onion and bell pepper over medium heat until beef is browned and onion and bell pepper are tender. Stir in wedged tomatoes and sauté for five minutes more. Serve immediately with warm flour tortillas, grated cheese, sour cream, salsa and guacamole. Serves 4-6.

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About Harris Ranch Beef Company

For over 50 years, Harris Ranch Beef Company has strived to produce the highest quality beef in the world. Located in California's Central Valley, the company has built a uniquely integrated beef production system where cattle are sourced, fed and humanely processed exclusively by Harris Ranch. Few, if any, beef companies – other than Harris Ranch – can claim they control all aspects of production. Still family owned and operated, the Harris family takes great pride in raising its beef to be as pure and great tasting as nature intended. For more information please visit www.harrisranchbeef.com.

For high resolution photos, POP materials or to arrange an interview with Harris Ranch Beef, please contact Brad Caudill at Brad.Caudill@HarrisRanch.com or by phone: 800.742.1955

HARRIS RANCH BEEF COMPANY

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