Carne Asada Tacos

2 lbs. steak (flank, skirt or strip)
1 head Shredded Romaine lettuce
2 tomatoes, diced
1 bunch cilantro, chopped
2 cups cotija cheese, crumbled
8 lime wedges
16 tortillas, flour or corn

Mojo (marinade)

4 garlic cloves, minced
1 jalapeno, deseeded and diced
1 cup cilantro, chopped
KSCGBP (kosher salt & coarse ground black pepper) to taste
2 limes, juiced
1 orange, juiced
2 tbs. white vinegar
½ cup olive oil

Method of Preparation:
Whisk ingredients of mojo together and use to marinate meat.
Marinate up to 8 hours, drain and cook to desired doneness. You may
marinate whole steak, grill and then slice into strips or slice into strips,
marinate and then sauté.
Warm tortillas and fill with steak and desired toppings.