

To: 900 New Jersey Ave LLC(ruben@eastcoaststreettacos.com)
Subject: U.S. Trademark Application Serial No. 97120127 - EAST COAST STREET
TACOS HAND CRAFTED
Sent: August 26, 2022 01:21:30 PM EDT
Sent As: tmng.notices@uspto.gov

Attachments

[screencapture-therecipecritic-com-street-tacos-16615340849591](#)
[screencapture-www-eatingonadime-com-easy-carne-asada-street-tacos-recipe-16615342341771](#)
[screencapture-foodieandwine-com-street-tacos-16615343230301](#)
[screencapture-dictionary-cambridge-org-us-dictionary-english-handcrafted-16615344120981](#)
[screencapture-www-vocabulary-com-dictionary-hand-crafted-16615344461531](#)

United States Patent and Trademark Office (USPTO) Office Action (Official Letter) About Applicant's Trademark Application

U.S. Application Serial No. 97120127

Mark: EAST COAST STREET TACOS HAND CRAFTED

Correspondence Address:
900 NEW JERSEY AVE LLC
900 NEW JERSEY AVE
BROOKLYN NY 11207 UNITED STATES

Applicant: 900 New Jersey Ave LLC

Reference/Docket No. N/A

Correspondence Email Address: ruben@eastcoaststreettacos.com

NONFINAL OFFICE ACTION

The USPTO must receive applicant's response to this letter within six months of the issue date below or the application will be abandoned. Respond using the Trademark Electronic Application System (TEAS). A link to the appropriate TEAS response form appears at the end of this Office action.

Issue date: August 26, 2022

The referenced application has been reviewed by the assigned trademark examining attorney. Applicant must respond timely and completely to the issue(s) below. 15 U.S.C. §1062(b); 37 C.F.R. §§2.62(a), 2.65(a); TMEP §§711, 718.03.

SEARCH OF USPTO DATABASE OF MARKS

The trademark examining attorney has searched the USPTO database of registered and pending marks and has found no conflicting marks that would bar registration under Trademark Act Section 2(d). 15 U.S.C. §1052(d); TMEP §704.02.

SUMMARY OF ISSUES:

- Disclaimer Required

DISCLAIMER REQUIRED

Applicant must disclaim the descriptive wording “STREET TACOS HAND CRAFTED” in the mark because it is merely descriptive of an ingredient, quality, characteristic, function, feature, purpose, or use of applicant’s goods and/or services, and thus is an unregisterable component of the mark. *See* 15 U.S.C. §1052(e)(1); *DuoProSS Meditech Corp. v. Inviro Med. Devices, Ltd.*, 695 F.3d 1247, 1251, 103 USPQ2d 1753, 1755 (Fed. Cir. 2012); TMEP §§1213, 1213.03(a).

The attached evidence indicated that "street tacos" is a common term used to describe a specific type of taco. Indeed, many websites use this term to differentiate different taco recipes.

Furthermore, applicant must disclaim the wording “HAND CRAFTED” because it is merely laudatory and descriptive of the alleged merit of applicant’s goods and/or services. *See* 15 U.S.C. §1052(e)(1); *DuoProSS Meditech Corp. v. Inviro Med. Devices, Ltd.*, 695 F.3d 1247, 1256, 103 USPQ2d 1753, 1759 (Fed. Cir. 2012); TMEP §1209.03(k).

“Self-laudatory or puffing marks are regarded as a condensed form of describing the character or quality of the goods [or services].” *DuoProSS Meditech Corp. v. Inviro Med. Devices, Ltd.*, 695 F.3d at 1256, 103 USPQ2d at 1759 (quoting *In re The Boston Beer Co.*, 198 F.3d 1370, 1373, 53 USPQ2d 1056, 1058 (Fed. Cir. 1999)). Thus, wording such as “ultimate,” “best,” “greatest,” and the like are generally considered laudatory and descriptive of an alleged superior quality of the goods and/or services. *See In re Nett Designs, Inc.*, 236 F.3d 1339, 1342, 57 USPQ2d 1564, 1566 (Fed. Cir. 2001); *In re The Boston Beer Co.*, 198 F.3d at 1373-74, 53 USPQ2d at 1058-59; TMEP §1209.03(k).

The attached dictionary evidence shows this wording means made by hand and not machine. Therefore, this wording is merely laudatory of the supposed superior quality of the goods and/or services.

Applicant may respond to this issue by submitting a disclaimer in the following format:

No claim is made to the exclusive right to use “STREET TACOS HAND CRAFTED” apart from the mark as shown.

For an overview of disclaimers and instructions on how to provide one using the Trademark Electronic Application System (TEAS), see the [Disclaimer webpage](#).

Response guidelines. For this application to proceed, applicant must explicitly address each refusal and/or requirement in this Office action. For a refusal, applicant may provide written arguments and evidence against the refusal, and may have other response options if specified above. For a requirement, applicant should set forth the changes or statements. Please see “[Responding to Office Actions](#)” and the informational [video “Response to Office Action”](#) for more information and tips on responding.

Please email the assigned trademark examining attorney with questions about this Office action. Although an examining attorney cannot provide legal advice, the examining attorney can provide additional explanation about the refusal(s) and/or requirement(s) in this Office action. *See* TMEP §§705.02, 709.06.

The USPTO does not accept emails as responses to Office actions; however, emails can be used for informal communications and are included in the application record. *See* 37 C.F.R. §§2.62(c), 2.191; TMEP §§304.01-.02, 709.04-.05.

How to respond. [**Click to file a response to this nonfinal Office action.**](#)

/Leah Barrett/
Leah Barrett
Trademark Examining Attorney
Law Office 126
(571) 272-6416
leah.barrett@uspto.gov

RESPONSE GUIDANCE

- **Missing the response deadline to this letter will cause the application to abandon.** The response must be received by the USPTO before midnight **Eastern Time** of the last day of the response period. TEAS maintenance or [unforeseen circumstances](#) could affect an applicant’s ability to timely respond.
- **Responses signed by an unauthorized party** are not accepted and can **cause the application to abandon**. If applicant does not have an attorney, the response must be signed by the individual applicant, all joint applicants, or someone with [legal authority to bind a juristic applicant](#). If applicant has an attorney, the response must be signed by the attorney.
- If needed, [**find contact information for the supervisor**](#) of the office or unit listed in the signature block.



Carne Asada Tacos



Taco Pizza



Easy Shrimp Tacos



Chickpea Tacos



Pork Carnitas Tacos



Amazing Frik Avocado Tac

[Home](#) » [Dinner](#) » [Amazing Street Tacos](#)[Jump to Recipe](#)

AMAZING STREET TACOS



by ALYSSA RIVERS

AUGUST 10, 2021

[Favorite](#) [Pin](#) [Share](#)This website may contain affiliate links and advertising so that we can provide recipes to you. Read my [privacy policy](#).

Street tacos are delicious, amazing, and oh so mouthwatering! Bite into tender steak, zesty lime flavor with a hint of spice and add on tomatoes, avocado, and onions for a savory bite you are going to love!

These street tacos are completely jam-packed with flavor and they are so easy to make. I love how the meat is so tender and juicy and only takes an hour to marinate! If you absolutely love tacos like me, try out these other amazing taco recipes! These [taco-stuffed avocados](#), [Baja fish tacos](#), and [ground beef tacos](#) will not disappoint!



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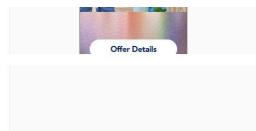
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A vertical collage of several advertisement snippets. At the top is a dessert bar advertisement for "Chocolate Chip Cookie Dough Bars". Below it is a furniture advertisement for "Shop 1600+ new arrivals." featuring a living room scene. In the center is a "Crate&Barrel" logo. At the bottom is a Disney+ advertisement for subscribers, stating "Disney+ Subscribers save up to 25% on rooms at select Disney Resort hotels." It features a photo of a woman looking at a hotel building.

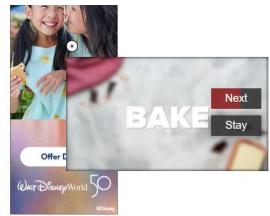


What is the Difference Between Street Tacos and Regular Tacos?

Street Tacos have gotten more and more popular over the years. The difference between these and "regular tacos" is that these are typically in smaller tortillas. The reason they are smaller is that when people ordered them off of the vendor carts or food trucks, they wanted them to be able to hold the taco with one hand while walking down the street. Hence the name "street tacos."

Typically filled completely full of ingredients (trying to get as much into that smaller tortilla as possible) street tacos are never lacking in flavor! Street tacos are different because you typically don't have any lettuce or tomatoes. But don't think that this makes street tacos complicated to make. In fact I know that these tacos can be prepared ahead of time with the marinated steak. Because of this, it is a recipe that's so easy to throw together once it is time for dinner! This meal takes just 3 easy steps! You marinate the steak, cook it up on your stove, and add in the fresh toppings. You will not want to stop after just one and you are going to love these as much as I do!!





Ingredients You Will Need

Simple, quick, and easy don't often go along with a description of juicy, tender steak. But luckily, these tacos do! Make sure to take the time to marinate that steak beforehand and you will experience mouthwatering, restaurant-quality steak in no time! See the recipe card below for full ingredient measurements.

- **Thin Steak or Skirt Steak:** I recommend skirt steak as it's very tender, but either will work!
- **Soy Sauce:** Try my using favorite [soy sauce](#)!
- **Worcestershire sauce:** This will be your friend on this steak. It brings the marinade together.
- **Lime:** You can use lime juice from a fresh lime or any juice that you may already have on hand (about 2 Tablespoons).

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- **Minced garlic:** If you aren't using fresh garlic cloves, you can use the minced garlic you already have ($\frac{1}{2}$ tsp usually equals 1 clove of garlic).
- **Cilantro:** This garnish is optional!
- **Chili powder:** This will give you a little bit of spice without too much heat.
- **Cumin:** Cumin adds an interesting flavor, don't forget this spice!
- **salt and pepper:** Add this in to your preferred taste.
- **Flour or corn tortillas:** Make sure that you are using the smaller tortillas (not burrito size).

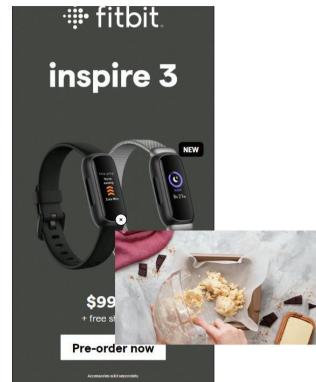


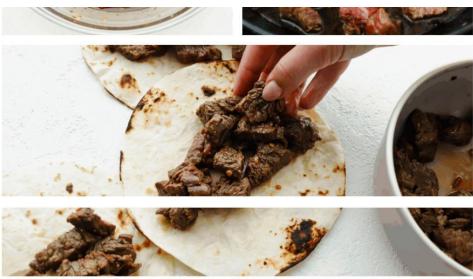
How to Make Street Tacos

This is the part that is so incredible because it's EASY! Again, I can't stress enough that the marinating of the meat is the most necessary part of this dish. It will make it amazing and you won't regret preparing that ahead of time!



1. **Cut and mix:** Cut the flank steak into one inch pieces. In a medium sized bowl add the soy sauce, Worcestershire, juice from one lime, cilantro, chili powder, cumin, and salt and pepper.
2. **Marinate:** Add the steak and let marinate in the fridge for 1-2 hours.
3. **Cook the meat:** Heat a medium sized skillet to medium high heat. Add the steak and marinade and cook for about 5-7 minutes or until no longer pink.
4. **Add toppings:** Put the steak in the center of your tortilla with desired toppings.





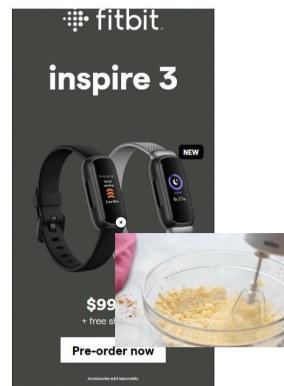
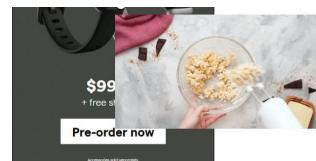
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Yummy Variations of Street Tacos

The best part about these tacos is that you can make them completely your own through toppings or even changing up the meat! Here are a few yummy ideas for you:

- Don't want to use it in a tortilla? No problem! Put this marinated meat on top of the salad greens of your choice, add in your favorite toppings and you

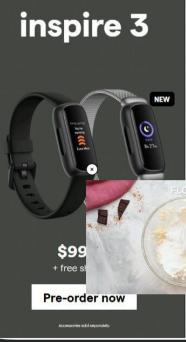


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- have a delicious steak taco salad!
- **Did someone say guacamole??** Try making this [homemade guacamole](#) and adding it as a topping to your tacos!
 - **Make a rice bowl:** Use this delicious meat on top of some [mexican rice](#) and it will fill you right up!
 - **Use larger tortillas:** If you are stuffing your tacos too full, your tortilla might break! You can use a larger tortilla to fit it all if that's easier for you!
 - **Different meat:** If you can't change these up, try using some chicken breast instead!



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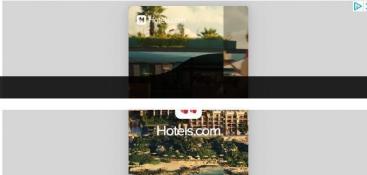
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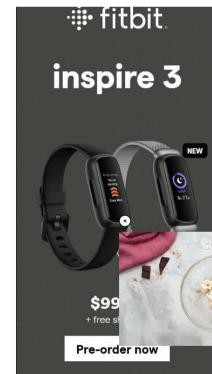
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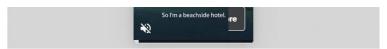
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Can I Store My Leftovers?

Yes! You can definitely store this and enjoy it later! Here is how you can do that to have the freshest tasting leftovers!

- **Refrigerate:** Once cooked, place the steak in an airtight container and it can last in the refrigerator for 2-3 days.
- **Freezer:** Place the steak in an airtight ziplock bag or container and then freeze. You can freeze the meat for up to 3 months.
- **Reheat:** To reheat your tacos, thaw the meat in the fridge. Then you can simply microwave the meat until heated through, place them on a tortilla, add your toppings and enjoy!

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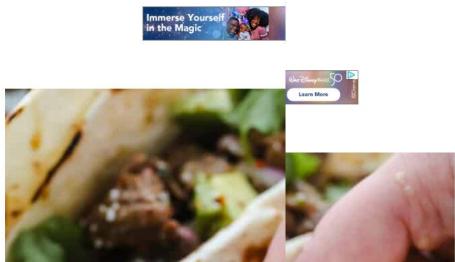
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NEW





Make it a Meal

These tacos are SOO tasty and I could eat so many of them! If you want to add a little variety to the meal, here are a few recipes you can make with it. Not only are they all delicious but they are all super easy! This complete meal will keep your family coming back for more!



DRESSINGS, SAUCES,
AND DIPS
GUACAMOLE



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SALSA

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HOMEMADE CORN
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AMAZING STREET TACOS

★★★★★ 4.60 from 5 votes

Street Tacos are delicious, amazing, and oh so mouthwatering. I cannot stop thinking about these! They are SOO delicious. You will want to gobble these all up at once!

| | | | | |
|-------------------------|-------------------------|--------------------------|-------------------------|----------------------|
| PREP TIME 10 MINUTES | COOK TIME 10 MINUTES | TOTAL TIME 20 MINUTES | AUTHOR ALYSSA RIVERS | SERVINGS: 6 TACOS |
|-------------------------|-------------------------|--------------------------|-------------------------|----------------------|

[Print](#) [Review](#)

Ingredients

1 pound flank steak or skirt steak
 1/2 cup **soy sauce**
 1 Tablespoon Worcestershire sauce
 juice from one lime
 3 cloves garlic minced
 2 Tablespoons cilantro chopped
 1 teaspoon chili powder
 1/2 teaspoon cumin
 salt and pepper to taste
 6-8 small flour or corn tortillas

Optional Toppings:

chopped tomatoes

WITH THE VIBRANT FLAVOR OF 

1x 2x 3x

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Stress less.**




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- chopped red onion
- avocado diced
- cilantro chopped
- cotija cheese

Instructions

1. Cut the flank steak into one-inch pieces. In a medium-sized bowl add the soy sauce, Worcestershire, juice from one lime, garlic, cilantro, chili powder, cumin, and salt and ...
2. Add the steak and let marinate in the fridge for 1-2 hours.
3. Heat a medium sized skillet to medium high heat. Add the steak and marinade and cook for about 5-7 minutes or until no longer pink.
4. Put the steak in the center of your tortilla with desired toppings.

Nutrition

Serves: 6

| | |
|------------------------|------------------------|
| Calories 121kcal (6%) | Carbohydrates 2g (1%) |
| Protein 18g (36%) | Fat 4g (6%) |
| Saturated Fat 2g (10%) | Polyunsaturated Fat 1g |
| Monounsaturated Fat 2g | Cholesterol 45mg (15%) |
| Sodium 1154mg (48%) | Potassium 338mg (10%) |
| Fiber 1g (4%) | Sugar 1g (1%) |
| Vitamin A 112IU (2%) | Vitamin C 1mg (1%) |



CALCIUM 28mg (3%)

IRON 2mg (11%)

All nutritional information is based on third party calculations and is only an estimate. Each recipe and nutritional value will vary depending on the brands you use, measuring methods and portion sizes per household.

COURSE
DINNER, MAIN COURSE

CUISINE
MEXICAN

KEYWORD
STREET TACOS



Tried this recipe?
Mention @alyssa_therecipecritic or tag #therecipecritic



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Alyssa Rivers

I am Alyssa and the blogger behind The Recipe Critic. I started my blog in June of 2012 as a place to share my passion for cooking. I love trying new things and testing them out with my family.

[Read More Posts by Alyssa](#)



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QUICK 45 MINUTE CINNAMON ROLL



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HOMEMADE REESE'S EGGS

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SOUP RECIPES
BEST EVER CHILI RECIPE



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Comments

Eric

August 15, 2022 at 2:08 pm

★★★★★

Thought the soy was going to be strange. It was incredible.

[Reply](#)

Tom

June 10, 2022 at 3:09 pm

Too salty! I suggest low sodium soy, no additional salt, and not cook meat with marinade. Had to throw mine away.

–

[Reply](#)

Cindy

May 22, 2022 at 4:33 pm

★★★☆☆

Too salty! I would definitely advise using low sodium soy sauce and not add the additional salt either. Otherwise good flavor. Served mine with a margarita 😊

[Reply](#)



Jackie Adamitis

April 29, 2022 at 6:43 am

Our area puts the meal in a bag of Doritos instead of a taco shell and calls it a "Walking Taco".

[Reply](#)



Alyssa Rivers

April 28, 2022 at 8:47 am

Oooh Doritos! I have this recipe [Walking Tacos](#) but I used Fritos. Doritos is a great idea, I will have to try that!

[Reply](#)



Becky S.

April 5, 2022 at 7:12 pm

We loved these. I will definitely make them again, but I won't add any salt. I'll use my low sodium soy sauce only!! I know that's on me, not the It makes it easier to eat instead of the experience! Also chopped up the beef much smaller. big chunks.

[Reply](#)

Alyssa Rivers

April 5, 2022 at 10:56 pm

These are great tips! Thanks for trying the recipe!

[Reply](#)

Caitlin Lane

April 5, 2022 at 1:09 pm

a single taco or the whole recipe?

The nutrition facts at the end of the recipe, is that per

[Reply](#)

Alyssa Rivers

April 5, 2022 at 6:41 pm

That is for 1 taco!

[Reply](#)

CarleeP

April 4, 2022 at 1:34 am

I would love to make this delicious looking recipe but I only have pre-cut stewing beef chunks. Is there a way I could use that instead of buying a different cut of beef?

[Reply](#)

Alyssa Rivers

April 4, 2022 at 9:35 am

Stewing beef needs to cook for a lot longer to make it tender. I would definitely stick to



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Flank steak or skirt steak in this recipe to get the most tender and delicious results! You could use your pre-cut stew in any of my stew recipes here!

<https://therецipecritic.com/#search/q=stew&c=eyJ2IjoiNC4wliwidGl0bGUiOiiLCJncm91cFR5d>

Reply



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Beth Stafford

March 23, 2022 at 7:18 am

★★★★★

Absolutely the best!

Reply

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Up to 8 days
of battery life



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Wear with care & other factors

Mila Wilson

February 14, 2022 at 9:37 pm

★★★★★

A great recipe, we all loved em! Next time I believe I will try and dice the meat even smaller, I made it in about 1/2 pieces, however I'm certain if the pieces were a bit smaller yet, this would be one of the best street tacos going, and believe me we have tried lots, my boys are crazy about Street tacos. This recipe is a keeper. The Guacamole she has posted here is Superb..

Reply

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8 days Sleep
every life tracking

Janet

October 20, 2021 at 9:33 pm

I tried this recipe and oh my gosh...it is amazing...we ate every bit of it. I will be making this again.

Reply



Elizabeth Faber
September 25, 2021 at 8:30 am

★★★★★

Fantastic!

[Reply](#)

Sabrina
August 11, 2021 at 6:17 pm

have recently used ground beef in tacos, I like flank steak tacos too, but it's been a long time, so nice to have this recipe for the right mix of spices, etc, so thank you!

[Reply](#)

Liz
August 11, 2021 at 4:17 am

Could you marinate the meat overnight?

[Reply](#)

Alyssa Rivers
September 1, 2021 at 5:35 am

Yes, that will add even more flavor.

[Reply](#)



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Recipe Rating
★★★★★

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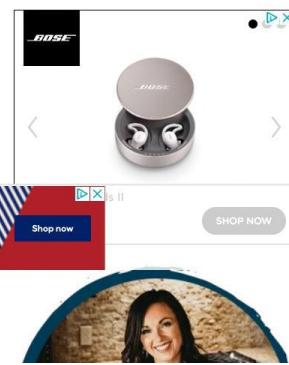
Easy Carne Asada Street Tacos recipe

Jump to Recipe

★★★★★ 4.97 FROM 136 VOTES

October 6, 2020 — Carrie Barnard

This is such a delicious meal. **Carne Asada Street Tacos** are simple and easy. You are going to love how quickly these come together!



Save on soil, mums
and blowers,



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Carne Asada Street Tacos

We love tacos and this recipe does not disappoint. The beef is so tender and the lime gives it the best flavor. With just a few ingredients, this recipe takes little to no time to make.



Hi, I'm Carrie. Welcome to Eating on a Dime!

I'm on a mission to help you cook delicious meals without busting your budget. Together we are going to cook real food... for real families.

[→ More About Me](#)





"Elwood2"



This recipe is so simple and quick to make that it's the ideal meal for crazy days at work or school. If you are running from activities and more like we are, this meal is perfect.

What to serve with Carne asada

- [Delicious Cilantro Lime Rice Recipe](#)
- [homemade salsa verde](#)
- [Mexican white cheese dip recipe](#)
- [The Best Pico De Gallo Recipe](#)
- Find more easy side dish ideas in our [What to Serve with Tacos](#) and our [21 Easy Carne Asada Sides](#).





Eating on a Dime.com

Carne Asada Tacos will be a hit with the entire family!

The meat just falls apart and is so tender. It's packed with so much flavor.



SoundLink Micro Bluetooth speaker



★★★★★
"Deering"



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You might also like [Gluten free Crock Pot Mexican Shredded Beef Taco Recipe](#). It's a another yummy meal!

We love Mexican food and Taco Tuesday is pretty common around here. It's a meal I know that everyone will enjoy.



★★★★★

"Deering"



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★★★★★

"Deering"



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Let's make Tacos de Carne Asada!



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★★★★★ "Deering"



[SHOP NOW](#)



SoundLink Micro
Bluetooth speaker



★★★★★ "Pancho"



Ingredients for Carne Asada Tacos:

- Flank Steak – You can also use skirt steak, round steak or sirloin steak
- Vegetable Oil
- Onions
- Limes, plus extra for toppings (this is [what i use](#) to get all the lime juice out)
- Cilantro
- Salt and Pepper
- Butter
- [mini corn tortillas](#)



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How to make Carne Asada Tacos:

- Thinly slice the steak. Then chop into bite size pieces.



Cotton on a Timur.com

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"Deering"

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- In a skillet over medium high heat, begin to brown the steak in the oil. (you can also grill to medium heat if you prefer)
- Add half the onions to the skillet and cook until soft. Save the rest of the onions.
- Meanwhile season with salt and pepper.
- Squeeze the juice of two fresh limes over the meat and onion mixture.
- Continue cooking until the meat is cooked through.
- While the steak is cooking, melt the butter in another skillet or I used an [electric skillet](#).
- Fry the [mini corn tortillas](#) in the melted butter for 1 minute until they are soft.

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- Allow them to cool slightly.
- You will need 2 mini corn tortillas per taco.
- Spoon the meat mixture on the tortillas.
- Top with cilantro, fresh onions and serve with limes.Salt and pepper to taste.

We love to squeeze more limes over our tacos and serve with salsa verde.



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You can purchase this but we have an amazing recipe for [Homemade Salsa Verde here](#). It's very simple to make and SO fresh and delicious.

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I think these tacos are perfect with just a little extra lime and salsa. However, a few of the kids like to add sour cream and [pico de gallo](#).

For a change, try orange juiced and olive oil. Whisk together with the lime juice and it's delicious with the Carne asada taco.



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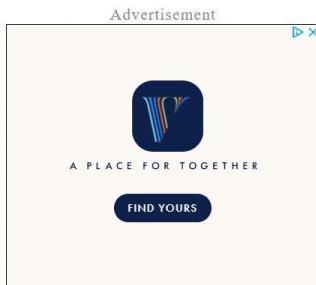
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Cotija cheese is a great cheese to top these delicious tacos with. Whichever way you like your Carne Asada Street tacos, they will be amazing!

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We also love [Mexican Corn on the Cob – Easy Mexican Street Corn](#). This is a must try if you like Mexican street food. Yum! Learn how to make [Homemade Taco Shells](#) that are so simple and taste great while being budget friendly.



Print this Carne Asada Recipe below:

Carne Asada Street tacos will be a family favorite!

I just know it! They are that good! Shrimp tacos are also an amazing substitute for the beef.

This is a great meal and one we make frequently. Give it a try and let us know what you think.

Try it with Rice [Cilantro Lime Rice Recipe](#). The entire family will enjoy it.



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Learn [How to make refried beans in the crockpot](#). With very little effort, you will have refried beans that are so healthy and delicious.



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Whether it is Mexican Monday or Taco Tuesday, our family is always up for one of these yummy dishes. You can't go wrong with these.

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We try to stick to budget friendly recipes that don't take long to prepare. Everyone is happy and dinner time is a breeze.

It's so nice to have easy recipes like this one and others to keep on the menu plan rotation. Take the stress out of dinner by trying some of these easy recipes.



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Easy Carne Asada Street Tacos recipe

★★★★★ 4.97 FROM 136 VOTES

Try Carne Asada Street Tacos for a quick and tasty meal idea. Carne asada tacos are packed with flavor. Everyone will love this easy carne asada recipe.



PREP TIME 5 MINS CUISINE MEXICAN

COOK TIME COURSE MAIN

20 MINS

CALORIES 505

TOTAL TIME

AUTHOR

25 MINS

CARRIE BARNARD

SERVINGS

8

INGREDIENTS

1x 2x 3x

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- 2 tablespoons vegetable oil
- 3 lbs flank steak or you can use skirt steak
- 1 onion chopped
- 2 fresh limes plus extra for toppings (this is what I use to get all the lime juice out)
- 1 bundle of cilantro
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/2 stick butter
- 16 mini corn tortillas

INSTRUCTIONS

- 1 Thinly slice the steak. Then chop into bite size pieces.
- 2 In a skillet, begin to brown the steak in the oil.
- 3 Add half the onions to the skillet and cook until soft. Save the rest of the onions.
- 4 Meanwhile season with salt and pepper.
- 5 Squeeze the juice of two fresh limes over the meat and onion mixture.
- 6 Continue cooking until the meat is cooked through.
- 7 While the steak is cooking, melt the butter in another skillet or I used an electric skillet.
- 8 Fry the mini corn tortillas in the melted butter for 1 minute until they are soft.
- 9 Allow them to cool slightly.
- 10 You will need 2 mini corn tortillas per taco.



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11 Spoon the meat mixture on the tortillas.

12 Top with cilantro, fresh onions and serve with limes.

RECIPE VIDEO



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Try these other delicious Mexican Dishes:

- [The BEST Sour Cream Chicken Enchiladas](#)
- [Crockpot White Chicken Chili Recipe](#)
- [White Chicken Taco Chili Recipe](#)
- [How to Make Homemade Taco Seasoning](#)
- [beef carnitas recipe](#)
- Find all our [Taco Night Ideas](#)



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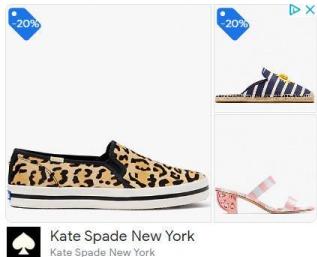
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Carne Asada EASY STREET TACOS RECIPE

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 Kate Spade New York



CARNE ASADA
STREET TACOS

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5 Secrets to the Easiest Dinners

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Cheese
Enchiladas
Recipe



SLOW COOKER

Crock Pot
Chipotle
Chicken Tacos
Recipe



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Chick-fil-a
Chicken
Tortilla Soup
Recipe



SOUP

17 Easy
Ground Turkey
Soup Recipes

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without busting your budget. Together we are going to cook real food... for real families.

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Email Address*

Comment

Save my name, email, and website in this browser for the next time I comment.

[Post Comment](#)

Comments

Amy Davis

July 15, 2021 at 4:10 pm



This recipe has become a staple in our home! I have some extremely picky eaters, and they ALL love this which is a miracle. There is no other meal that the entire family loves! Making it tonight, and I can't wait!

Carrie

July 19, 2021 at 5:59 pm

So glad that everyone enjoys it! It's a family favorite in my house too.

Nick

December 26, 2021 at 9:38 pm



Absolutely fantastic! We have a renowned taco stand near us and want to attempt to create 1/100th of the quality their tacos —I think we are getting there with this recipe!

Carrie Barnard

December 27, 2021 at 9:32 pm

Thank you so much!



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Authentic Carne Asada Tacos with Guacamole



Grilled Flank Steak Tacos



Mulitas (Birria/Carne Asada/Carnitas/P...)



Carne Asada Nachos (San Diego-Style)



San Diego Style Carne Asada Marinade



Pollo As + 12 Toj

MEXICAN STREET TACOS WITH CARNE ASADA

By: Darcey Olson

Published: March 26, 2022 - Last updated: May 18, 2022
Beef Recipes



HI, I'M
DARCEY!

I'm a fully converted food blogger who loves to cook outdoors, travel, and eat delicious food.



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751





[Jump to Recipe](#)

[Print Recipe](#)

Juicy San Diego-style **carne asada** is stuffed inside two soft corn tortillas and topped with onions and cilantro to create an authentic Mexican street tacos recipe. Carne Asada street tacos can be made outdoors on the grill or inside on a **grill pan**.

If you like **taco recipes** check out our other popular Taco Tuesday treats: **Birria Tacos, Pollo Asado Tacos, Fully Loaded Carne Asada Tacos, Steak Picado** tacos or **Flank Steak Tacos**.

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GET INSIGHTS



STEAK STREET TACOS

The base of this carne asada recipe is:

Carne Asada. It tastes exactly like the carne asada meat you'd find at local taquerias. It's unparalleled. Getting the meat right is 99% of street tacos. Don't pick a recipe just because it only has 3-4 ingredients. The meat itself needs FLAVOR. The flavor shouldn't come from the toppings themselves.

Other popular San Diego-style **carne asada recipes**: Fully Loaded **Carne Asada Tacos, Carne Asada Fries, and Carne Asada Nachos**.



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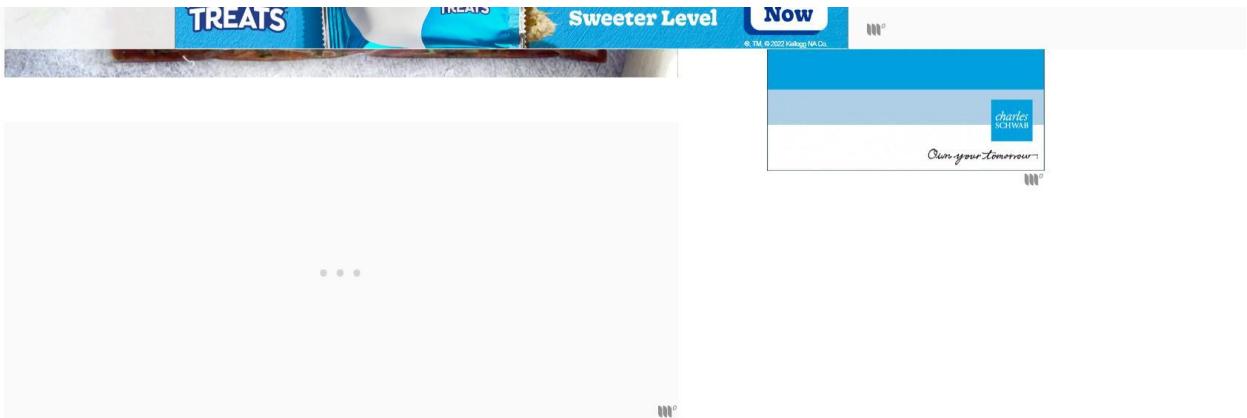
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WHAT ARE STREET TACOS

A Mexican street taco is basically a smaller, pared down taco. It's served on two small corn tortillas topped with only meat, onions and cilantro. Maybe a hit of lime juice.

Authentic Mexican street tacos are served with guacamole. Although, due to popularity, some taquerias do serve them with guacamole.

Costco street tacos and Buffalo Wild Wings street tacos are a far cry from authentic, so do yourself a favor and skip them next go around. Homemade street taco recipes really are superior.

TACO TOPPINGS

Here are some taco topping ideas we love using on carne asada street tacos when we're looking to mix it up.

4 Ingredient Guacamole

Sour Cream

Cheese – Monterey Jack, Cotija Cheese, Queso Fresco or Oaxaca

Pickled Red Onions

Pickled Banana Peppers or **Pickled Peppers**

Homemade Salsa – **Pico de Gallo**, **Mango Pico de Gallo** or **Smoked Salsa**

Shredded Lettuce

Lime juice





STREET TACO TORTILLAS

Street taco tortillas are generally around 4.5" – 5" in diameter, much smaller than the classic 8" diameter. Since corn tortillas can tear easily, street tacos have two tortillas vs. one. If you're watching your calories or budget, feel free to use only one.

The best way to heat street taco tortillas is on the grill or stove. The microwave works in a pinch, but the pliability and texture suffers a bit.

- **Grill** – Heat the grill to medium heat. Place the tortillas directly on the grill. Heat for about 30-45 seconds and flip for another 30-45 seconds. You should have pretty grill marks and the tortillas will be soft and pliable.
- **Stove** – Pre-heat a **comal** or non-stick skillet to medium-high heat. Heat the tortillas, 2-3 at a time, depending on how many fit in the skillet without overlapping. Heat for approx. 20 seconds on side one, flip and cook for 15 seconds on side two.
- **Microwave** – Wrap 5-6 tortillas with a slightly damp paper towel and microwave for 30 seconds. Check and add 10 seconds at a time until warmed throughout.

STREET TACO SAUCE

Street taco recipes don't come served with sauce, but it's easy to add. We're partial to Tapatio, Cholula, Mexican Crema, **Secret Aardvark Habanero Sauce**, Chipotle Crema, salsa verde or **Homemade Salsa**. Use what taco sauce you love and you'll



Everyone loves a little variety, and what else besides your tacos can you...
can't go wrong.

WHAT TO SERVE WITH TACOS

Tacos are amazing on their own, however if you're looking to make it a well rounded meal, here are some

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- Chips and Salsa – Cook up a batch of [Air Fryer Tortilla Chips](#)
- Beans – [Refried Bean Dip](#), [Instant Pot Refried Beans](#), [Instant Pot Black Beans](#) or [Slow Cooker Refried Beans](#)
- Mexican Style [Sous Vide Corn on the Cob](#)
- Mexican Rice or Cilantro Lime Rice
- [Air Fryer Baby Potatoes](#)
- [Spicy Cucumber Salad](#)



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RECIPE VARIATIONS

Chicken Street Tacos

Replace the carne asada with a batch of our [Pollo Asado](#) to make a chicken street tacos recipe.

Pork Street Tacos

Replace the carne asada with a batch of our [slow cooker carnitas](#) or [Instant Pot Carnitas](#).



Keto Tacos

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Use crisp salad greens in place of the tortillas.

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RECIPE TIPS

- To keep the authenticity, heat up a cast iron skillet and brown the carne asada chunks on all sides. You can skip this step if you like. It's not required, but this is how San Diego taco shops finish their meat. We do this step right before heating up the tortillas.
- Cut meat into 1/4" squares for the best ratio per bite and texture.
- Plan on using about 2 oz of steak per taco.
- To cut down on prep time (even though it's already minimal), cut the onions and cilantro while the carne asada is resting.



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DRINK IDEAS

Anything Mexican themed - **Mexican Mule**, **Mango Michelada**, **Michelada** rimmed with **Chamoy**, **Corona Sunrise**, **Madras Drink**, **Beermosa**, or **Margarita**.



MEXICAN STREET ASADA

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 **Print Recipe**

★★★★★

Juicy carne asada stuffed inside two soft corn tortillas and topped with onions and cilantro for an authentic Mexican street taco recipe. Carne Asada street tacos are the pinnacle of Mexican recipes. This steak street tacos recipe is perfect for taco Tuesday or Cinco de Mayo parties!

| Prep Time | Cook Time | Carne Asada | Total Time | 5 from 6 votes |
|-----------|-----------|--|--------------|----------------|
| 10 mins | 5 mins | Meat (Marinating & Cooking) 1 hr 30 mins | 1 hr 45 mins | |

Course: Dinner, Lunch, Main Course Cuisine: Mexican

Keyword: Carne Asada Recipes, Cinco De Mayo Recipes, Taco Recipes

Servings: 8 tacos Calories: 176kcal Author: [Darcey Olson](#) Cost: \$25

INGREDIENTS

- 1 Lb [Carne Asada](#) (*Note 1)
- 16 Corn Tortillas, Street Taco Size (*Note 2)
- 1/2 cup Chopped Cilantro
- 1 cup Diced White Onion



INSTRUCTIONS

Carne Asada Marinade:

1. Prepare a half batch of the [carne asada](#) [steak](#) recipe. Let rest for 10-15 minutes before dicing.
- Carne Asada Street Tacos:**
 1. Heat up a comal, cast iron skillet or non-stick skillet over medium high heat.
 2. **OPTIONAL STEP:** Dice the meat into 1/4" pieces. Add the chunks of carne asada to the skillet and brown on all sides. Remove to a large bowl and cover with a kitchen towel to keep in the heat.
 3. Wipe the skillet with a paper towel if you used it to brown the meat. Heat the tortillas, 2 at a time. Heat for approx. 20 seconds on side one, flip and cook for 15 seconds on side two. Transfer to a plate and cover with a kitchen towel until all the tortillas are warmed.
 4. Build the tacos: Place two tortillas on top of each other and add steak, diced onions and cilantro. Enjoy immediately.

EQUIPMENT



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NOTES

Note 1 - Preparing the Steak

OPTIONAL:

To keep the authenticity, heat up a cast iron skillet and brown the chunks of carne asada on all sides. You can skip this step if you like. It's not required, but this is how San Diego taco shops finish their meat.

COOKING TEMP:

We recommend cooking the meat to medium to medium-well as this makes for the best texture and firmness. You'll see medium-rare quoted elsewhere, but check out the next carne asada tacos you grub down on. I guarantee you won't see tons of pink.

Note 2- Keep an eye on the tortillas as they cook. They cook quickly and timing may vary depending on the skillet and stove used. They will be super soft and pliable when done.

NUTRITION

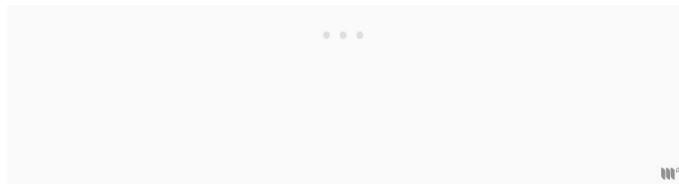
Calories: 176kcal | Polyunsaturated Fatty Acids: 1g | Sodium: 39mg | Potassium: 39mg | Calcium: 47mg | Iron: 1mg

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Authentic Carne Asada Tacos
with Guacamole



San Diego Style Carne Asada
Marinade



Mulitas (Birria/Carne
Asada/Carnitas/Pollo Asado)



Carne Asada Nachos (San Diego-
Style)



Carne Asada Fries (San Diego
Style)



Grilled Flank Steak Tacos



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By [Darcey Olson](#)

Published: March 26, 2022 - Last updated: May 18, 2022

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 Meaning of *handcrafted* in English

handcrafted

adjective

us 🔉 /'kræf.kra:f.td/ UK 🔉 /'haend.kra:f.td/ +≡

made using the hands rather than a machine:

- A lot of our stuff is *handcrafted* and *labor-intensive* and so more expensive.
- *handmade chocolates/paper/shoes*

– SMART Vocabulary: related words and phrases

| | |
|-------------------------------|---------------------------------|
| Crafts | |
| artificer | artisan |
| artisanal | arts and crafts |
| artsy-craftsy | craftswoman |
| crafty | crochet |
| décollage | emboss |
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WORD OF THE DAY

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handcrafted | BUSINESS ENGLISH

handcrafted

adjective • PRODUCTION • (also hand-crafted)

UK ↗ /'hændkræftid/ US ↗ /'hændkræftid/

+ ⓘ

made by hand rather than by using a machine:

- A lot of our stuff is handcrafted and labour-intensive and so more expensive.
- **handcrafted goods/products**

(Definition of **handcrafted** from the [Cambridge Business English Dictionary](#) © Cambridge University Press)

EXAMPLES of handcrafted

handcrafted

These networks don't operate by brute force or **handcrafted** rules.

From [WIRED](#)

a person who has achieved a position of authority

About this



BLOG

Losing and breaking your heart (Heart senses and phrases, Part 2)

August 24, 2022

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Handcrafted critical masses could be modified quickly and on the fly.

From [The New Yorker](#)



If there's a non-delicious lesson to learn from the rise of the microbrewery and nanodistillery or the



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handcrafted chicharron guy, it's precisely this.

From [The Atlantic](#)

There are only 11 individually *handcrafted* guest villas on the entire island.

From [Huffington Post](#)

We always wanted it to feel hand-crafted, and we try to stay true to that as much as we can.

From [The Verge](#)

People were seen adding *handcrafted* flowers to the colorful altar.

From [Chicago Tribune](#)

Each ring is carefully *handcrafted* one at a time.

From [Business Insider](#)

They feature a fine selection of *handcrafted* and small batch brews that have made them famous.

From [Huffington Post](#)

Many of its booths, which line the sidewalks and city streets, are overflowing with art, *handcrafted* items, antiques and flea market finds.



NEW WORDS

sea allotment

August 22, 2022

[More new words](#)



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Handcrafted products are made in small batches and usually contain natural ingredients.

From [Huffington Post](#)

The curved, *handcrafted* wooden ceilings are held over from the place's first incarnation as a mill supply store -- locally reclaimed wood has been used throughout.

From [The Seattle Times](#)

They are manifestly hand-crafted and deliciously variable and detailed, even as they depict something machine-made and commercial.

From [NPR](#)

Each one is an original work of art, hand dyed and hand-crafted.

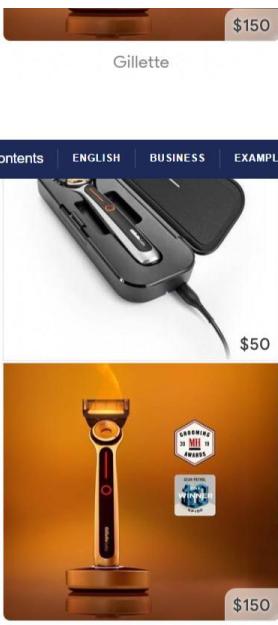
From [Plain Dealer](#)

Each animated print is *handcrafted* at our studio.

From [WIRED](#)

These examples are from corpora and from sources on the web. Any opinions in the examples do not represent the opinion of the Cambridge Dictionary editors or of Cambridge University Press or its licensors.





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\$50

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Translations of **handcrafted**

in Chinese (Traditional)
手工製造的...

in Chinese (Simplified)
手工制造的...

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in Portuguese
trabalhado à mão...

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[What is the pronunciation of *handcrafted*?](#)

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- handcart
- handclap
- handcraft
- handcrafted**
- handcuff
- handcuffed
- handcuffing

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https://www.vocabulary.com/dictionary/hand-crafted at 01:20:53, 08/26/2022

The screenshot shows the homepage of vocabulary.com. At the top, there's a navigation bar with links for 'LEARN', 'DICTIONARY', 'VOCABULARY LISTS', 'TEST PREP', 'Log In', and 'Sign up'. Below the navigation is a search bar with the placeholder 'start typing to look up a word...'. There are also links for 'Advanced Search' and 'Random Word'. The background features illustrations of books, a laptop, and speech bubbles.

hand-crafted

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Definitions of *hand-crafted*

1. **adjective** made by hand or a hand process

synonyms: *handmade*

camp-made

Made as part of the arts-and-crafts program at summer camp

hand-loomed, handwoven

Made on a handloom

handsewn, handstitched

Sewn by hand rather than machine

overhand, oversewn

Sewn together with overhand stitches (close vertical stitches that pass over and draw the two edges together)

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Who would be most likely to study an **idiolect**?

- a architect
- an accountant
- a biologist
- a linguist

ASSESSMENT: 100 POINTS

Usage Examples

All sources

< prev | next >

Here, silent light works glow amid sculptural walls of tessellated foam while, next door, a **hand-crafted** antennae transmits the live sounds of the River Calder flowing past outside.

The Guardian May 24, 2013

Back in town, shop for prayer flags and silver jewelry in the lively Tibetan Quarter, or head to nearby Jinli Ancient Street for Sichuanese specialties like **hand-crafted** shadow puppets.

New York Times Mar 18, 2011

Glenn Sr. took what he learned there and, starting in 1981, opened five of his own stores with his wife, Theresa, selling **hand-crafted** treats.

Washington Post Jul 21, 2016

The rest of the set is lined with **hand-crafted** memorials – and a list of demands.

Word Family



EDITOR'S CHOICE

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United States Patent and Trademark Office (USPTO)

USPTO OFFICIAL NOTICE

Office Action (Official Letter) has issued

on August 26, 2022 for

U.S. Trademark Application Serial No. 97120127

A USPTO examining attorney has reviewed your trademark application and issued an Office action. You must respond to this Office action in order to avoid your application abandoning. Follow the steps below.

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(2) **Respond to the Office action by the deadline** using the Trademark Electronic Application System (TEAS). Your response must be received by the USPTO on or before 11:59 p.m. **Eastern Time** of the last day of the response period. Otherwise, your application will be [abandoned](#). See the Office action itself regarding how to respond.

(3) **Direct general questions** about using USPTO electronic forms, the USPTO [website](#), the application process, the status of your application, and whether there are outstanding deadlines to the [Trademark Assistance Center \(TAC\)](#).

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User: Leah Barrett

**Statistics for Case
97120127**

| # | Search | Total Marks | Dead Marks | Live Viewed Docs | Live Viewed Images | Status/Search Duration |
|-----------|---|-------------|------------|------------------|--------------------|------------------------|
| 1 | 97120127[sn] | 1 | 0 | 0 | 0 | 0:00 |
| 2 | *e{"ieya":0:1}{"sz"}t*[bi,ti] not dead[lid] | 88725 | 0 | 0 | 0 | 0:02 |
| 3 | *co{"a":0:1}{"sz"}t*[bi,ti] not dead[lid] | 4926 | 0 | 0 | 0 | 0:01 |
| 4 | *ta{"ckqx":2}o*[bi,ti] not dead[lid] | 2347 | 0 | 0 | 0 | 0:00 |
| 5 | *{"sz"}t{"r":2}{"iey":2}t*[bi,ti] not dead[lid] | 5446 | 0 | 0 | 0 | 0:02 |
| 6 | hand**[bi,ti] not dead[lid] | 0 | 0 | 0 | 0 | 0:00 |
| 7 | *hand*[bi,ti] not dead[lid] | 7798 | 0 | 0 | 0 | 0:01 |
| 8 | *{"ckq"} {"r":2}aft*[bi,ti] not dead[lid] | 7460 | 0 | 0 | 0 | 0:00 |
| 9 | *{"ckq"} {"r":2}apht*[bi,ti] not dead[lid] | 0 | 0 | 0 | 0 | 0:00 |
| 10 | 2 and 3 and 4 and 5 and 7 and 8 | 1 | 0 | 1 | 1 | 0:03 |
| 11 | 2 and (3 4 5 7 8) | 1508 | 0 | 0 | 0 | 0:04 |
| 12 | 3 and (4 5 7 8) | 53 | 0 | 53 | 53 | 0:02 |
| 13 | 4 and (5 7 8) | 65 | 0 | 65 | 65 | 0:01 |
| 14 | 5 and (7 8) | 22 | 0 | 22 | 22 | 0:01 |
| 15 | 7 and 8 | 662 | 0 | 126 | 143 | 0:01 |
| 16 | 11 and "043"[cc] | 886 | 0 | 0 | 0 | 0:04 |
| 17 | 11 and ("043" "035" "042" a b "200")[ic] | 460 | 0 | 460 | 460 | 0:04 |
| 18 | 15 and "043"[cc] | 150 | 0 | 150 | 150 | 0:00 |
| 19 | *east*[bi,ti] not dead[lid] | 5832 | 0 | 0 | 0 | 0:01 |
| 20 | 19 and "043"[cc] | 2903 | 0 | 0 | 0 | 0:00 |
| 21 | 19 and ("043" "035" "042" a b "200")[ic] | 1271 | 0 | 0 | 0 | 0:01 |
| 22 | 19 and ("043" a b "200")[ic] | 357 | 0 | 0 | 0 | 0:01 |
| 23 | *coast*[bi,ti] not dead[lid] | 3413 | 0 | 0 | 0 | 0:01 |
| 24 | 23 and "043"[cc] | 1830 | 0 | 0 | 0 | 0:00 |
| 25 | 23 and ("043" "035" "042" a b "200")[ic] | 825 | 0 | 0 | 0 | 0:01 |
| 26 | 23 and ("043" a b "200")[ic] | 245 | 0 | 0 | 0 | 0:01 |
| 27 | "east coast street tacos hand crafted" | 1 | 0 | 1 | 1 | 0:01 |
| 28 | "east coast street tacos" | 2 | 0 | 2 | 2 | 0:00 |
| 29 | (140302 screws)[dc] not dead[lid] | 1970 | 0 | 0 | 0 | 0:01 |
| 30 | (200108 stamp)[dc] not dead[lid] | 72 | 0 | 0 | 0 | 0:01 |
| 31 | (260118 concentric circles)[dc] not dead[lid] | 13323 | 0 | 0 | 0 | 0:00 |
| 32 | (261102 rectangles)[dc] not dead[lid] | 14171 | 0 | 0 | 0 | 0:00 |
| 33 | 2 and 3 and 4 and 5 and 7 and 8 and 29 and 30 and 31 and 32 | 1 | 0 | 1 | 1 | 0:03 |
| 34 | 2 and (3 4 5 7 8 29 30 31 32) | 3135 | 0 | 0 | 0 | 0:04 |

Statistics for Case
97120127

| # | Search | Total Marks | Dead Marks | Live Viewed Docs | Live Viewed Images | Status/Search Duration |
|-----------|--|-------------|------------|------------------|--------------------|------------------------|
| 35 | 3 and (4 5 7 8 29 30 31 32) | 115 | 0 | 59 | 115 | 0:02 |
| 36 | 4 and (5 7 8 29 30 31 32) | 96 | 0 | 94 | 94 | 0:02 |
| 37 | 5 and (7 8 29 30 31 32) | 85 | 0 | 22 | 85 | 0:02 |
| 38 | 7 and (8 29 30 31 32) | 799 | 0 | 0 | 0 | 0:01 |
| 39 | 8 and (29 30 31 32) | 171 | 0 | 20 | 171 | 0:01 |
| 40 | 29 and (30 31 32) | 84 | 0 | 2 | 84 | 0:01 |
| 41 | 30 and (31 32) | 8 | 0 | 8 | 8 | 0:00 |
| 42 | 31 and 32 | 201 | 0 | 4 | 201 | 0:01 |
| 43 | 38 and "043"[cc] | 208 | 0 | 160 | 208 | 0:01 |
| 44 | 34 and "043"[cc] | 1820 | 0 | 0 | 0 | 0:04 |
| 45 | 34 and ("043" "035" "042" a b "200")[ic] | 970 | 0 | 0 | 0 | 0:04 |
| 46 | 34 and ("043" a b "200")[ic] | 422 | 0 | 204 | 422 | 0:04 |

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