

# Adobo Lime Flank Steak



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Thinly slice across the grain, serve with flour tortillas, sliced onions, lime wedges and a cold beer

Serves 4

2 pound flank steak,  
trimmed

2t canola oil

2T honey

2 limes, zested and juiced

1/4c adobo sauce (from  
canned chipotle peppers in  
adobo)

2T apple cider vinegar

salt and pepper

2T soy sauce

Combine all marinade ingredients together and pour into large zip~lock bag. Add flank steak, seal and refrigerate 4~6 hours.

Preheat grill to medium~high heat. Remove steak from refrigerator at least 30 minutes before grilling. Pour marinade into small saucepan, bring to a boil and then reduce heat to simmer.

Spray grates with non~stick cooking spray. Place steak on grill and grill 6~8 minutes per side for medium rare. While steak is cooking, brush with marinade.

Allow steak to rest 10 minutes before slicing. Slice thinly across the grain. Serve with remaining marinade as dipping sauce.

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**Debbie Spangler ~ Certified Personal Chef**

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