

Adobo Lime Flank Steak



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

Serves 4

2 pound flank steak,
trimmed

2 limes, zested and juiced

salt and pepper

2t canola oil

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

2T honey

2T apple cider vinegar

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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