

Lime & Garlic Flank Steak



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

8 garlic cloves, minced

2 jalapeno peppers, seeds removed, diced

10 limes, zested and juiced

1T cumin

1/4c canola oil

2 pounds flank steak

Mix together garlic, lime juice and zest, cumin, jalapeno and canola oil and large zip lock bag. Add flank steak. Seal and refrigerate overnight.

Preheat grill to 400 and spray grates with non~stick cooking spray. Remove steak from marinade. Place marinade in small saucepan and bring to a boil. Reduce heat and simmer until steak is finished cooking.

Grill steak 3~4 minutes per side for medium~rare. Allow to rest 10 minutes. Slice very thinly against the grain and serve with reduced marinade.

Serve on salad greens or wrapped in flour tortillas as fajitas with sautéed peppers and onions.

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