

Lime & Garlic Flank Steak



Modified from Chef Heather of Black Radish Personal Chef Service

Serves 4

8 garlic cloves, minced

2 jalapeno peppers, seeds removed, diced

10 limes, zested and juiced

1/4c canola oil

2t cumin

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.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com