



## Flat Iron Steaks with Grilled Corn and Cumin-Lime Butter

### Ingredients:

- Beef shoulder top blade (flat iron) steaks (about 8 ounces each)
- 6 ears fresh sweet corn, in husks
- 2 tablespoons butter, softened
- 1 teaspoon fresh lime juice
- 1 medium poblano pepper
- 1 small red finger chili (cayenne) pepper or Serrano pepper
- Lime wedges
- Salt and ground black pepper

### Rub:

- 2 tablespoons ground cumin
- 3 large cloves garlic, minced
- 2 teaspoons brown sugar
- 1/2 teaspoon freshly grated lime peel
- 1/4 teaspoon ground red pepper

Makes: 4 servings

Prep Time: 30 - 120 minutes

Grill Time: 50 - 60 minutes

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## Flat Iron Steaks with Grilled Corn and Cumin-Lime Butter

### Directions:

1. Pull back husks from corn, leaving husks attached. Remove and discard corn silk. Bring husks back up around corn; tie in place with kitchen string or strips of corn husk.
2. Soak corn in cold water 30 minutes or up to several hours.
3. Combine rub ingredients. combine 2 teaspoons rub mixture, butter and lime juice in small bowl; set aside.
4. Press remaining rub evenly onto beef steaks.
5. Cover and refrigerate steaks 30 minutes.
6. Preheat grill to medium.
7. Remove corn from water. Place on grid and grill, uncovered, 20 to 30 minutes or until tender, turning occasionally.
8. About 15 minutes before corn is done, move ears to outer edge of grid.
9. Place poblano and finger chili pepper in center of grid

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10. Grill poblano pepper 10 to 15 minutes and chili pepper 5 minutes or until skins are completely blackened, turning occasionally.
11. Place peppers in food-safe plastic bag; close bag. Set aside.
12. Place steaks on grid and grill, covered, 10 to 14 minutes for medium rare to medium doneness, turning occasionally.
13. Remove and discard husks from corn.
14. Cover and refrigerate 2 steaks, 2 ears corn and grilled peppers to use in Steak and Grilled Corn Tortillas.
15. Carve remaining 2 steaks into slices.
16. Squeeze lime wedges over beef, as desired.
17. Spread butter mixture over remaining 4 ears corn.
18. Season beef and corn with salt and black pepper, as desired.
19. Serve.

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*Recipe and photo courtesy of The Beef Checkoff.*

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