



## Chipotle-Marinated Beef Flank Steak

### Ingredients:

- 1 beef flank steak (about 1 1/2 to 2 pounds) or beef top round steak, cut 1 inch thick (about 1 – 3/4 pounds)

Salt

### Marinade:

- 1/3 cup fresh lime juice
- 1/4 cup chopped fresh cilantro
- 1 tablespoon packed brown sugar
- 2 teaspoons minced chipotle chilies in adobo sauce
- 2 tablespoons adobo sauce (from chilies)
- 2 cloves garlic, minced
- 1 teaspoon freshly grated lime peel

Makes: 4 - 6 servings  
Prep Time: 6 hours to Overnight  
Grilling Time: 15 minutes



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### Directions:

1. Combine marinade ingredients in small bowl; mix well. Place beef steak and marinade in food-safe plastic bag; turn steak to coat.
2. Close bag securely and marinate in refrigerator 6 hours or as long as overnight.
3. Preheat grill to medium heat.
4. Remove steak from marinade; discard marinade.
5. Place steak on grid and grill uncovered to desired doneness, turning occasionally.
6. Carve steak across the grain into thin slices.
7. Season with salt, as desired.
8. Serve.

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*Recipe and photo courtesy of The Beef Checkoff.*