



## Latin Steak with Sweet & Smoky BBQ Drizzle

### Ingredients:

- 4 beef shoulder top blade steaks (flat iron) or beef shoulder center steak), cut 1 inch thick (about 8 ounces each)
- 1/4 teaspoon black pepper
- Salt
- Lime slices, cilantro sprigs (optional)

Makes: 4 servings.

Prep Time: 15 minutes - 2 hours

Grilling Time: 30 minutes

### Marinade:

- 1/4 cup fresh lime juice
- 3 tablespoons chopped fresh cilantro
- 2 tablespoons reserved pineapple juice
- 2 tablespoons roasted-garlic-flavored oil
- 2 teaspoons fajita seasoning

### Sweet and Smoky BBQ Sauce:

- 1/2 cup prepared molasses or other sweet barbecue sauce
- 2 tablespoons reserved pineapple juice
- 1 chipotle pepper in adobo sauce, seeded, minced

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### Directions:

1. Drain pineapple, reserving 1/4 cup juice for marinade and barbecue sauce.
2. Cover and refrigerate pineapple rings until ready to use.
3. Whisk marinade ingredients in small bowl.
4. Season steaks with black pepper.
5. Place in food-safe plastic bag. Pour marinade over steaks; turn steaks to coat.
6. Close bags securely and marinate in refrigerator 15 minutes to 2 hours.
7. Meanwhile combine barbecue sauce ingredients in small bowl. Set aside.
8. Remove steaks from marinade; discard marinade.
8. Place steaks on grid over medium, ash-covered coals. Grill shoulder top blade steaks, covered, 10 to 14 minutes (shoulder center steaks, covered, 11 to 14 minutes) for medium rare to medium doneness, turning once.
8. About 8 minutes before steaks are done, place pineapple rings on grid. Grill until heated through, turning once. Season steaks with salt, as desired.
9. Drizzle steaks and pineapple with sweet & smoky barbecue sauce.
10. Garnish with lime slices and cilantro sprigs, if desired.

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