

Tequila Lime Thin Steak

INGREDIENTS

- 1 yellow pepper
- Grated zest of one large lime or 2 small limes
- ½ c lime juice
- ¼ c Tequila
- 2 T soy sauce
- 2 T olive oil
- 1-½ T minced garlic
- ¼ c chopped cilantro
- pinch of cumin
- 1 T dried oregano, crushed
- 1 t sea salt
- 1 flank steak
- OR**
- 1½ to 2 lbs strip steak or pork chops



DIRECTIONS

- 1: Mix the lime zest and juice, Tequila, soy sauce, olive oil, garlic, cilantro, cumin, oregano and salt in a medium bowl
- 2: For best results us a plastic Ziplock bag. Place steak in bag and pour the Tequila marinade over the steak. Seal the bag and place in the refrigerator. Remember to turn the bag at least twice. Marinate at least 2 hours.
For best results, marinate steaks overnight.
- 3: Oil BBQ rack. Preheat grill on medium-high.
- 4: Grill the steak to desired doneness
- 5: Let meat "rest" for 10 minutes.
- 6: Cut into thin strips, across the grain.
- 7: Serve with warm corn tortillas, pinto beans and pico de gallo.

Serves 4 to 6.

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.

FOLD HERE



Print this sheet on letter sized paper.
Cut along the dashed line and then fold your sheet
in half along the dotted line. Your recipe card is
ready for use.