

# CHILI-LIME FLANK STEAK

## INGREDIENTS

- 2.5 lbs. flank steak
- ¼ c. canola oil
- ½ c. fresh lime juice (in a pinch you can use Joe & Nelly's Key Lime Juice)
- ½ c. sauvignon blanc (or similar dry, white wine)
- 1 Tbs. chili powder
- 1 Tbs. cumin
- 2 tsp. coriander
- 1 Tbs. honey
- 1 large onion, diced
- 6 cloves garlic, minced
- 1 tsp. hot sauce (Frank's Red Hot is preferable)
- 3 bay leaves
- 1 tsp. freshly ground black pepper

## GUIDE

Place the flank steak in a large zip-top bag. Whisk the remaining ingredients together and pour into the bag. Place the bag in a container to catch any drips. For best results, let the flank steak marinate overnight. Flip the bag over in the morning for even distribution.

Preheat the grill to medium-high. Remove the flank steak from the marinade and allow the excess liquid to drain off. Season the steak with salt and pepper and grill 3 minutes per side. Reduce the heat to low and grill an additional 3 minutes per side. Let steak rest 10 minutes before slicing on the bias.

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