

Chipotle-Marinated Beef Steak  
Chef Joe Moore – Indiana Beef Council

1-beef steak (about 1 ½ to 2 pounds) beef top round steak, flank, sirloin, strip, flat iron cut 1 inch thick (about 1 ¾ pounds)

Marinade:

- 1/3 cup fresh lime juice
- ¼ 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

Directions:

1. Combine marinade ingredients in small bowl; mix well. Place beef steak and marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight.
2. Remove steak from marinade; discard marinade. Place steak on grill over medium, ash-covered coals. Grill flank steak, uncovered, 17 to 21 minutes for medium rare to medium doneness (top round steak 16 to 18 minutes for medium rare doneness; do not overcook), turning occasionally. Carve steak across the grain into thick slices for Fajitas.