

RECIPE

TANGY LIME GRILLED TOP ROUND STEAK



Ingredients

- 1 Beef Top Round Steak

(Top Butt or Flank steaks also work)

- 1/4 cup Lime Juice (recommend fresh juice)
- 3 clove Garlic (chopped)
- 2 Tbsp Brown Sugar
- 2 Tbsp Vegetable Oil
- 1 Tbsp Worcestershire Sauce
- Salt
- Pepper

Preparation

1. Combine lime juice, brown sugar, vegetable oil and Worcestershire in a small bowl. Whisk together. Pour into a large sealable plastic bag and add steak to the marinade. Work marinade into meat until all surfaces of the steak are covered.
2. Remove steak from marinade and discard marinade. Sprinkle the chopped garlic evenly on the outside of the steak and season lightly with salt and pepper.
3. Place steak on a grill heated to medium heat. Grill for 6 minutes per side, flipping only once. The steak should reach 145°F internal temperature for a medium doneness. Do not overcook!
4. Once done grilling, remove from the grill and let rest for 5 minutes before slicing. Slice into thin strips, cutting against the grain of the meat.
5. Serve with Mexican rice or roasted potatoes and fresh vegetables and enjoy!

Ready in 10 min

Serves about 4 People