

## Grilled Steak Santa Fe

### **Ingredients:**

- 1 1/4 Lb. CAB Beef Top Round Steaks, cut 1" thick
- 1 Large Avocado, diced
- 1/2 Cup Chopped Red Onion

### **Marinade:**

- 6 Tbsp. Frozen Margarita Drink Mix Concentrate, defrosted
- 2 Tbsp. Chopped Fresh Cilantro
- 2 Tbsp. Vegetable Oil
- 4 Cloves of Garlic, Crushed
- 2 tsp. Ground Cumin
- 1/2 tsp. Salt
- 1/4 tsp. Pepper

### **Preparation:**

In a small bowl, combine marinade ingredients. Set aside 2 tablespoons of the marinade; cover and refrigerate. Place steak and remaining marinade in a food-safe plastic bag; turn to coat. Close bag securely and marinated in refrigerator for 6 to 8 hours, or overnight; turn occasionally. Remove steak from the marinade; discard marinade. Place steak on grid over medium, ash-covered coals. Grill, uncovered, 16 to 18 minutes for medium rare doneness, turn occasionally. Remove steak; keep warm. Just before serving, in a medium bowl, combine avocado, onion, and the reserved marinade; toss gently to coat. Carve steak crosswise into thin slices. Serve immediately with avocado mixture.

**Makes 4 Servings.**

