

Grilled Steak Santa Fe

Ingredients:

- 1 1/4 lb Certified Angus Beef Sirloin Tip Steaks, cut 1" thick
- 1 Large Avocado, diced
- 1/2 C Chopped Red Onion

Marinade:

- 6 Tbsp Frozen Maragrita 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 Tbsp of the marinade; cover and refrigerate. Place steak and remaining marinade in a food-safe plastic bag; turn to coat. Close bag securely and marinate in refrigerator for 6 to 8 hours, or overnight; turn occasionally. Remove steak from marinade; discard marinade. Place steak on grid over medium, ash-covered coals. Grill, uncovered, 16 to 18 min. 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

