

Skewered Southwest Steak

Ingredients:

1 CAB Sirloin Tip Steak
Salt, to taste

Marinade:

3 Lg Cloves of Garlic
1/2 C Fresh Cilantro, lightly packed
3 Tbsp Reduced-Sodium Soy Sauce
2 Tbsp Olive Oil
2 Tbsp Fresh Lime Juice
1 Tbsp Jalapeno Sauce,
 or 1 tsp Hot Pepper Sauce
1 1/4 tsp Ground Cumin

Lime Slices (optional garnish)
Fresh Cilantro Sprigs (optional garnish)

Preparation:

Soak twelve 10 or 12" skewers in enough water to cover for 10 minutes; drain. Place garlic in blender container. Cover; process, pulsing on and off until garlic is finely chopped. Add remaining marinade ingredients; process until mixture is blended. Trim fat from beef steak. Cut steak diagonally across the grain into 1/4" thick strips. In a medium bowl, combine beef and marinade; toss to coat. Marinate for 10 minutes. Thread an equal amount of beef, weaving back and forth, onto each skewer. Place beef on grid over medium heat. Grill, uncovered, or 4 – 6 minutes for medium rare to medium doneness, turning once. Season with salt, as desired. Garnish with lime and cilantro sprigs, if desired.

Makes 6 Servings

