

# SAVOR THE SUMMER

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# CHIPOTLE LIME FLANK STEAK



**Prep time:** 10 minutes  
**Cook time:** 20 minutes  
**Marinating time:** 2 hours  
**Yield:** Serves 6

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## Marinade

1 Tbsp Chipotle in adobo, minced  
1/2 Tbsp Garlic, minced  
1-1/2 Tbsp Cilantro, minced  
2 oz Olive oil  
3 oz Red wine  
2 oz Worcestershire sauce

## Flank Steak, Trimmed

Combine the marinade ingredients in a non-reactive bowl. Trim steak, score the flank steak with quarter inch cuts about an inch apart across the grain of the steak before cooking. It helps the marinade penetrate more deeply and the steak cook more evenly quickly. Place steak in a freezer bag and pour marinade onto steak and place bag in a bowl. Chill for at least 2 hours and up to overnight.

## Chipotle Lime Sauce

1/2 C	Honey	1 tsp	Ground cumin
2 Tbsp	Chipotle in adobo	1/2 tsp	Ground all-spice
3 Tbsp	Balsamic vinegar	1/2 C	Cilantro, minced
2 Tbsp	Dijon mustard	1/8 tsp	Sea salt
1/2 C	Fresh lime juice	1/8 tsp	Fresh ground pepper
1-1/2 Tbsp	Garlic, minced		

Combine sauce ingredients in a non-reactive bowl. Blend well with a wire whip or place in a food processor and blend for 15 seconds.

**After appropriate marinating time, drain the flank steak and season with salt and pepper. Preheat your Coyote Grill using medium to high heat. Cook steak for 6 to 8 minutes on each side or to your preferred level of doneness. Move to a clean pan and allow it to rest for 5 to 10 min. Slice the steak very thinly, across the grain of the meat on a steep diagonal so that slices are wide and serve with chipotle lime sauce.**

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