

Marinated Beef Flat Iron Steak

Ingredients:

- 4) 6 oz Beef Flat Iron Steaks
- 2 tbsp. Chile powder
- 2 tbsp. Ground Cumin
- 1 cup Peanut oil
- 1 tbsp. Molasses
- 2 tbsp. Fresh Lime Juice
- 2 tbsp. Dijon Mustard
- 1 clove Fresh Garlic, Crushed
- 1 tbsp. Sea Salt
- 1 tsp. Pepper Freshly Ground



Directions:

Mix all marinate ingredients in a container and refrigerate over night. Pour mixture over Flat Iron Steaks and let stand for 2 hours. Char-grill to a medium-rare, slice and serve. Pair with cooked vegetables and baked, mashed, roasted or fried potatoes for the perfect winter meal.

Yield: 4 Servings