

Top Sirloin Jalapeño For Enchiladas, Tacos or Burritos

Ingredients:

12 ea Jalapeno Peppers, stemmed
12 ea Cloves Garlic, peeled
1 ½ tbsp Cracked Black Pepper
2 tbsp Coarse Salt
Lime for 1 cup Fresh Lime Juice
4 tbsp Dried Oregano
5 lbs Top Sirloin Steak or Portioned Steaks



Directions:

Combine jalapenos, garlic, pepper, salt, lime juice and oregano in a blender. Blend until smooth. Place steak in a shallow pan or large re-closable plastic bag. Pour jalapeno marinade over the steak, and turn to coat. Cover pan or seal bag; marinate in the refrigerator 8 hours or overnight. Preheat an outdoor grill for high heat, and lightly oil the grill grate. Drain and discard marinade. Grill steak 5 minutes per side, or to desired doneness.