

Grilled Lime-Cilantro Beef Chuck Steaks

Ingredients

4 boneless beef chuck eye steaks
3 tablespoons fresh lime juice
3 tablespoons water
1 jalapeno pepper
1 tablespoon chopped fresh cilantro
1 clove garlic minced
1/4 teaspoon ground cumin
Salt to taste
Pepper to taste

Directions

Combine marinade ingredients in small bowl. Place beef steaks and marinade in food-safe plastic bag; turn to coat. Close bag securely and marinate in refrigerator 1 to 2 hours, turning occasionally.

Remove steaks from bag and discard marinade. Preheat grill to medium. Once hot, place steaks on grill, cover and cook for 10-15 minutes. Turn steaks occasionally, and season with salt and pepper.

