



Tex-Mex Marinated Sirloin

Bring the fabulous flavors of Mexico to your dinner table with this grilled beef dish.

Servings: 6

- 1/4 cup soy sauce
- 2 tablespoons lemon juice
- 1 tablespoon canola oil
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 2 cloves garlic, finely chopped
- 1 1/2-lb beef boneless top sirloin steak, about 1 inch thick



Pierce beef steak with fork several times on both sides. In shallow glass or plastic dish or heavy-duty plastic food-storage bag, mix remaining ingredients. Add beef; turn to coat. Cover dish or seal bag and refrigerate 2 to 3 hours, turning beef occasionally.

Heat closed medium-size contact grill for 5 to 10 minutes. Remove beef from marinade; discard marinade. Place beef on grill. Close grill. Grill beef 8 to 10 minutes for medium doneness.

To serve, cut beef across grain into 1/2-inch slices.



ANDY THORNAL COMPANY

336 Magnolia Ave.
Winter Haven, FL 33880
(800) 499-9890 • (863) 299-9999

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AndyThornal.com