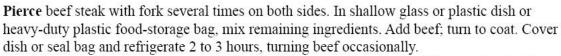
Tex-Mex Marinated Sirloin
Bring the fabulous flavors of Mexico to your dinner table with this grilled beef dish.

O 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



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.



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