



cara price

GRILLED FLANK STEAK

INGREDIENTS

- 2 pounds flank steak
- 1 tablespoon chili powder
- 1 tablespoon cumin
- 2 teaspoons granulated garlic
- 2 teaspoons salt
- 1 teaspoon pepper
- 2 tablespoons freshly squeezed lime juice
- 1 tablespoon ghee
- 1 tablespoon olive oil

DIRECTIONS

combine the dry spices in a small bowl.

generously rub the spice mixture on all sides of the steak.

wrap the steak tightly with plastic wrap, so that it is well sealed & refrigerate at least 6 hours.

preheat an outdoor grill to 600° & preheat indoor oven to 200°.

while the grill is preheating, remove the steak from the plastic wrap & rub the olive oil all over the meat. grill 7-9 minutes per side, then remove to a glass baking dish.

while the meat is on the grill, melt the ghee in a small pan over low heat & whisk in lime juice. remove from heat as soon as the lime & ghee are combined. when you bring the meat inside, pour the ghee & lime juice mixture over the meat, cover the dish & let it rest in the warm oven for 20 minutes.

remove from oven & slice thinly across the grain of the meat. serve hot.