

Adobo Marinated Flank Steak

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 10 minutes

Step 1: Marinating the Flank Steak

- 6 tbsp fresh lime juice (approx. 2)
 - 2 tbsp fresh orange juice
 - 3 garlic cloves
 - 1/2 tsp cumin seeds
 - 1/2 tsp dried oregano
 - 3/4 tsp kosher salt
 - 1/4 tsp freshly ground black pepper
 - 1 pound flank steak
- To prepare the marinade, first juice the limes and orange. Measure and set aside. Peel and coarsely chop the garlic. Place the garlic, cumin seeds, dried oregano, salt and pepper into a mortar and pestle and pound into a smooth paste. Stir in the citrus juice, bit by bit, to combine. Make sure to taste the marinade and adjust it to suit your tastes, if necessary.
- Place the flank steak into a shallow dish coat with the marinade. Cover and transfer to the refrigerator. Let marinate for 3 to 4 hours.

Step 2: Grilling the Flank Steak

- Maldon salt (for finishing)
 - freshly ground black pepper (for finishing)
 - 1 lime (optional)
 - hot sauce (optional)
- When ready to cook, preheat your grill to high. Clean and then oil the grate with a paper towel that has been doused in oil.
- Drain the flank from the marinade and lightly pat dry. Discard the marinade.
- Place the flank steak diagonally onto the grill. Grill each side for approximately 4 minutes (for medium-rare) or until cooked to your liking.
- Transfer to a tray lined with a rack and cover with vented foil to rest for a few minutes.
- Once rested, slice the meat across the grain into 1/4" -inch thick slices. Sprinkle with Maldon salt and freshly ground black pepper to taste. Serve with fresh lime wedges and hot sauce, if desired.