



Joe's Argentine Flank Steak with Onion Relish

Serves 4-6

2 lb. flank steak	1/4 cup + 1 Tbl lime juice, divided
1/2 cup parsley, chopped	
2 Tbl green onion, chopped	1/2 - 1 tsp cayenne pepper
2 cloves garlic, minced	2 cups onion, diced
1/3 cup steak sauce	1/4 cup cilantro, chopped
5 Tbl olive oil, divided	1 Tbl jalapeno, chopped
2 Tbl red wine vinegar	

In bowl, mix together parsley, green onion, garlic, steak sauce, 2 tablespoons of olive oil, vinegar, 1 tablespoon lime juice and cayenne pepper. Place steak in zip-top bag or shallow pan. Pour mixture over steak; close bag or cover pan and marinate for 30 minutes to overnight.

For relish, in bowl, mix onion, cilantro, jalapeno, 3 tablespoons olive oil, 1/4 cup of lime juice. Set aside or refrigerate until ready to serve.

Before cooking, discard marinade. Broil steak 4 inches from heat for 4-6 minutes per side. OR Preheat grill to medium-high. Grill, turning once, until the steak reaches a doneness of medium rare, approximately 4-6 minutes each side. Let rest 5-10 minutes before slicing thinly across the grain. Using a slotted spoon serve relish over steak slices.

Note: Medium rare steaks will reach an internal temperature of 145° F, as measured on an instant-read thermometer.