



Joe's Reserve Flat Iron Steak with Grilled Corn and Cumin Lime Butter

Serves 4-6

1 lb. Joe's Reserve Flat Iron Steaks
lime wedges

salt and freshly ground black pepper
4-6 ears roasted fresh corn

Rub Mixture

2 Tbl ground cumin
3 large cloves garlic, minced
2 tsp brown sugar

1/4 tsp lime juice
1/4 tsp ground red pepper

Cumin Lime Butter

2 tsp Rub Mixture
2 Tbl butter, softened

1 tsp fresh lime juice

In small bowl, combine Rub ingredients; set aside. Combine Cumin Lime butter ingredients in another small bowl; set aside. Press the remaining rub evenly onto the steaks. Cover and refrigerate steaks 30 minutes. Grill steaks for 1 minute each side on high/direct heat, and then 6 minutes per side on medium-low/indirect heat. Remove steaks from grill and let rest 5 minutes. Carve steaks into slices. Squeeze lime wedges over beef as desired. Serve with dollops of Cumin Lime Butter on steaks and corn.