

Joe's Chipotle Sirloin





Instructions

1. In a small bowl, mix the lime juice, garlic, oregano, and cumin. Stir in chipotle peppers, and season to taste with adobo sauce.
2. Pierce the meat on both sides with a sharp knife, sprinkle with salt and pepper, and place in a glass dish.
3. Pour lime and chipotle sauce over meat, and turn to coat.
4. Cover, marinate in the refrigerator for 1-2 hours.
5. Preheat grill for high heat, Place steaks on grill, discard marinade.
6. Grill 8 minutes per side or until done.

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