

Joe’s Argentine Flank Steak with Onion Relish





Instructions

1. 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.
2. Pour mixture over steak; close bag or cover pan and marinate for at least 30 minutes or as long as overnight.
3. 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.
4. Before cooking, discard marinade. Broil steak 4 inches from heat for 4-6 minutes per side. OR
5. Preheat grill to medium-high. Grill, turning once, until the steak reaches a doneness of medium rare, approximately 4-6 minutes each side.
6. Let rest 5-10 minutes before slicing thinly across the grain. Using a slotted spoon serve relish over steak slices.

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