



## Joe's Chipotle Sirloin

Serves 4

- 1 lime, juiced
- 1 Tbl minced garlic
- 1 tsp dried oregano
- 1 tsp ground cumin
- 2 Tbl finely chopped canned chipotle peppers in adobo sauce
- adobo sauce from canned chipotle peppers to taste
- 4 (8 oz) beef sirloin steaks
- salt and pepper to taste

In a small bowl, mix the limejuice, garlic, oregano, and cumin. Stir in chipotle peppers, and season to taste with adobo sauce.

Pierce the meat on both sides with a sharp knife, sprinkle with salt and pepper, and place in a glass dish. Pour lime and chipotle sauce over meat, and turn to coat. Cover, marinate in the refrigerator for 1-2 hours.

Preheat grill for high heat, Place steaks on grill, discard marinade. Grill 8 minutes per side or until done.