

# GRILLED THAI SIRLOIN WITH TANGY LIME SAUCE



## Marinade:

3 T soy sauce

2 t olive oil

1/2 t hot chili oil

2 T garlic powder or crushed fresh garlic

3/4 t pepper

1 1/4 pounds well-trimmed boneless beef top sirloin steak, cut 1 inch thick

1/3 cup finely chopped fresh cilantro

## Sauce:

1 T fresh lime juice

1 T soy sauce

1/2 t firmly packed brown sugar

1/4 t pepper

Lime slices and cilantro sprigs for garnish

In small bowl, combine soy sauce, olive oil and hot chili oil; whisk until blended. In second small bowl, combine garlic powder and pepper. Place steak in large shallow dish. Pour 1/2 of soy sauce mixture over one side of steak; sprinkle with 1/2 of garlic powder mixture and 1/2 of chopped cilantro. Rub mixture firmly into beef. Turn steak over and repeat on second side. Cover and marinate in refrigerator 20 minutes.

Place steak on grid over medium, ash-covered coals. When steak is almost done, prepare sauce.

In small saucepan, combine lime juice, soy sauce, brown sugar and pepper. Place on grid near edge of grill to heat until hot.

Carve steak crosswise into thin slices, arrange on heated platter. Spoon sauce over beef, garnish with lime slices and cilantro sprigs. Serve immediately.