

GRILLED SPICY STEAK



Ingredients:

(Makes four servings)

Two 6 - 8 oz. beef ribeye steaks

1 canned chipotle pepper in adobo sauce, chopped, plus 2
tsp. adobo sauce

1/4 cup olive oil

1/4 cider vinegar

3 medium tomatoes cut in thick slices

2 medium avocados, halved, seeded, peeled and sliced

1/2 small red onion, very thinly sliced (1/2 cup)

Directions:

Sprinkle steaks lightly with salt and pepper. Spread each with 1 t of the adobo sauce.

For charcoal grill, grill steaks on the rack of uncovered grill directly over medium coals until desired doneness, turning once. Allow 10 - 12 minutes for medium rare or 12 to 15 minutes for medium doneness. (For gas grill, preheat grill. Reduce heat to medium. Place steaks on grill rack over heat. Cover and grill as above.)

Meanwhile, for dressing, in screw-top jar, combine chopped pepper, olive oil and vinegar. Shake well to combine.

Serve steaks with tomatoes and avocado slices. Top steaks with onion slices and drizzle with dressing.