

Drunken Margarita Steak

¾ cup tequila
¼ cup triple sec
1 tablespoon granulated sugar
1 teaspoon Ribs Within Rub4All
OR
½ teaspoon ground cumin
¼ teaspoon cayenne pepper

1 tablespoon finely chopped cilantro
1.5 to 2 pounds flank or skirt steak

In a small bowl, whisk tequila triple sec granulated sugar teaspoon ground cumin cayenne pepper in a bowl until sugar dissolves. Transfer ¼ cup of the tequila mixture to a small container, add cilantro and set aside.

Place steak in a one gallon zip top bag and add remaining tequila mixture, pressing out any excess air in the bag before sealing. Refrigerate steak for one to four hours. (But I like 2 hours)

When ready to cook, preheat grill to high.
Remove steak from marinade and pat dry.
Grill steak to desired doneness (3-5 minutes per side is rare to well done)
Move steak to cutting board, and allow to rest for 5 minutes before slicing.
Cut steak against the grain and drizzle with reserved marinade. Serve immediately.

Tips for using flank or skirt steak:

1. Lightly score both sides of the steak at one half inch intervals to allow marinade to penetrate meat
2. The sugar content from the alcohol and granulated sugar will encourage a crust to form on the steak. Additionally, patting the steak dry before grilling further facilitates the formation of a crust