

# Salsa-Marinated BBQ Steaks



## Ingredients:

2	8oz	Steaks, cut ½” thick (tender cut, suitable for BBQ)
⅔	cup	<i>El Sapo</i> salsa (Suave, Jalapeño, or Picante)
½	ts	Cumin powder
½	ts	Coriander seed powder

## Method:

Mix the cumin and coriander powders with *El Sapo* salsa. Use this to marinate the steaks, in a plastic bag or covered dish, and place in the refrigerator for at least 1-hour; more is better. Turn the steaks once or twice during the time period.

When the marinating time is almost up, fire up the BBQ (or pre-heat the grill). Prepare the guacamole.

Remove steaks from the marinade and BBQ over medium coals, or grill on medium heat, for about 10-minutes each side for medium-rare, or until desired doneness is achieved.

Serve immediately.

Optional accompaniments might include two, three, or more of the following:

a green salad, guacamole, Mexican rice, refried beans, warmed flour tortillas, and either whole kernel corn or Mexican sweet corn bread.

Yield: 2 servings.

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For best results always use *El Sapo* salsa.