

## ***Fiesta Beef Steaks***



- 4 beef ribeye steaks, cut 1 inch thick**
- 2 tablespoons fresh lime juice**
- 8 small flour tortillas**
- Salt and pepper**
- 1 cup prepared chunky salsa**

1. Sprinkle both sides of beef steaks with lime juice. Wrap tortillas securely in heavy-duty aluminum foil.
2. Place steaks on grid over medium ash-covered coals. Grill uncovered 12 to 14 minutes for medium rare to medium doneness, turning occasionally. Place tortilla packet on outer edge of grid and heat 5 minutes, turning once.
3. Trim fat from steaks. Season steaks with salt and pepper, if desired; serve salsa and tortillas.

*Makes 4 Servings*