

# Sizzling Summer Steak

*Makes 6 to 8 servings*

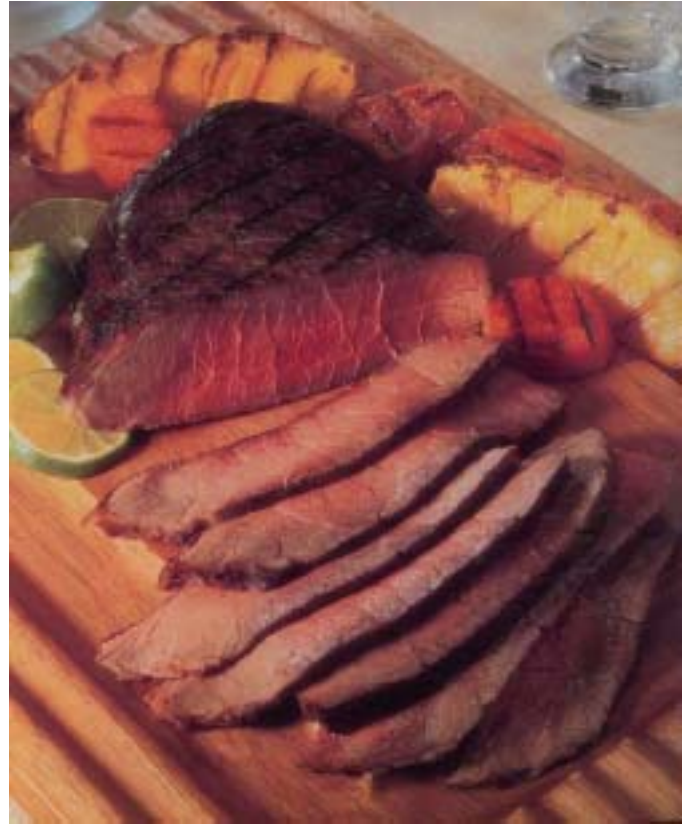
**2 pounds high-quality beef top round steak, cut 1 ½ inches thick**

## **Marinade**

**½ cup fresh lime juice**  
**3 tablespoons minced green onions**  
**3 tablespoons water**  
**2 tablespoons vegetable oil**  
**1 tablespoon minced fresh ginger**  
**3 large cloves garlic, crushed**  
**½ teaspoon salt**

**1** In small bowl, combine marinade ingredients. Place beef steak and marinade in food-safe plastic bag; turn to coat. Close bag securely and marinate in refrigerator 6 to 8 hours or overnight; turn occasionally.

**2** Remove steak from marinade; discard marinade. Place steak on grid over medium, ash-covered coals. Grill, covered, 25 to 28 minutes to 140°F for medium rare doneness; turn occasionally. Transfer to carving board. Let stand 5 minutes. (Temperature will continue to rise 5°F to reach 145°F for medium rare.) Carve steak crosswise into thin slices.



*Total preparation and cooking time: 35 minutes*  
*Marinating time: 6 to 8 hours or overnight*

## **Cook's Note**

Ginger is a bumpy, knobby root with peppery, sweet flavor. The skin is removed and the ivory colored flesh is grated, slivered, chopped or minced. It's especially popular in Asian and Indian cooking. Also, fresh ginger contains a natural tenderizing enzyme that when used in marinades helps tenderize less tender beef cuts.

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## **Cook's Tip**

Do not substitute powdered ginger for the fresh; it does not have the natural tenderizing enzyme found in fresh ginger.