

Fire in the Hole Strip Steaks

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		finely grated zest and juice of 1 orange
		finely grated zest and juice of 1 lemon
		finely grated zest and juice of 1 lime
6	cloves	garlic - roughly chopped
2		jalepeno - roughly chopped
1		serrano pepper - roughly chopped
1		yellow caribe pepper - roughly chopped
1/2	teaspoon	freshly ground black pepper
1/4	teaspoon	ancho chile powder
1/4	teaspoon	chipotle chile powder
1/4	teaspoon	ground cumin
1/4	teaspoon	paprika
1/4	teaspoon	sea salt
4		new york strip steaks 8oz each, 3/4" thick
1/2	cup	olive oil
3	tablespoons	cilantro - roughly chopped

Place marinade ingredients into a blender. Process until smooth.

Put the steaks in a large, resealable plastic bag and pour in the marinade. Add the olive oil and cilantro. Press the air out of the bag and seal tightly. Turn bag to distribute marinade, place in a bowl, and refrigerate for 2 hours, turning occasionally.

Let steaks stand in bag for for 20-30 minutes at room temperature. Remove steaks and discard marinade. With the lid closed, grill the steaks over direct heat (500-550) until cooked to desired doneness, 5-7 minutes for med rare, turning once. Remove steaks and let sit for 2-3 minutes. Sprinkle the cilantro over the steaks.