Red Flam Flank Steak

Servings: 6

pounds	Ingredient - Preparation Method flank steak lime juice
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CUP	lime juice
tablespoons	vegetable oil
tablespoon	chopped jalapeno
tablespoon	minced garlic
teaspoon	chili powder
1 teaspoon	coriander seed – crushed
	salt
teaspoon	black pepper
	tablespoon tablespoon teaspoon teaspoon

Pat steak dry and put in shallow dish

Combine everything and pour over meat. Cover pan and refrigerate for 8 hrs, turning once heat broiler or grill 30 minutes

broil 4 minutes a side

let cool for 5 minutes, slice