



SOUTHWESTERN STEAK MARINADE

- ½ cup red wine vinegar
- 2 Tbsp olive oil
- 3 Tbsp **TSG Southwestern Kick Seasoning Blend**
- 1 Tbsp **TSG Outrageously Garlic**
- 2 tsp oregano, crushed
- ½ tsp ground cumin
- 1-½ lbs flank steak

1. Stir together all ingredients, except meat, in a shallow non-metallic baking dish (approximately 9x12).
2. Pierce steak all over on both sides with a fork. Place in dish; spoon marinade over steak. Cover and refrigerate 6-8 hours, turning steak over once.
3. Heat grill to medium. Cook steak 5-7 minutes per side depending on thickness. Keep cover closed while grilling. To serve, thinly slice steak across the grain.

Makes 4 servings

MAIN DISH