

## Adobe Orange Steak

Servings: 4

Flavor Note: This recipe can be done with Southwest Taco, Midwest Sweet Chili, Syrian Aleppo, and Tunisian Harissa

Amount	Size	Description
2	Tbl	Brown Sugar
2	Tbl	Cilantro
2	Tbl	Olive Oil
2	Tbl	Orange Juice
1	Tbl	Red Wine Vinegar
2 – 3	Tbl	Old Norse World Cuisine Texas Chili
¼	Tsp	Cinnamon
3	Cloves	Garlic – Minced
4 – 6	Tbl	Unsalted Butter
4	Large	Top Loin Beef - Boneless

1. Mix all ingredients for marinade.
2. Place steaks in Ziplock bags and marinate for 2 – 24 hours.
3. Preheat a cast iron skillet to a medium high heat and melt unsalted butter.
4. Grill each steak, turning frequently, until internal temperature is 135 degrees.
5. Can be grilled on outdoor grill as well.

