

## **SAVORY BEEF CHUCK STEAKS – 30 minutes**

**4 boneless beef chuck eye steaks, cut 3/4" to 1" thick (1-3/4 lb)**

### **Marinade:**

**1/4 cup steak sauce**

**2 Tbsp packed brown sugar**

**2 Tbsp fresh lime juice**

**1/4 tsp ground red pepper**

1. Combine marinade ingredients; reserve 2 Tbsp for basting. Marinate beef steaks in remaining marinade in refrigerator 10 minutes.
2. Remove steaks; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 16 to 20 minutes for medium rare to medium doneness, turning occasionally. Brush both sides with reserved marinade during last 2 minutes. Season with salt.

**4 servings**