

## **CARNE ASADA – 25 minutes**

**2 boneless beef top loin (strip) steaks, cut 1” thick (1-1/4 lb)**

**2 tsp ground cumin**

**2 cloves garlic, minced**

**2 lime wedges**

**Guacamole**

1. Combine cumin and garlic; press onto beef steaks. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 15 to 18 minutes for medium rare to medium doneness, turning occasionally.
2. Squeeze lime wedges over steaks. Carve steaks; season with salt. Serve with guacamole.

**2 to 4 servings**

**To Broil:** Place steaks on rack in broiler pan so surface of beef is 3" to 4" from heat. Broil 13 to 17 minutes for medium rare to medium doneness, turning once.