

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

TENDERLOIN STEAKS WITH HORSERADISH CREAM — 30 minutes

4 beef tenderloin steaks, cut 1" thick

1 Tbsp minced garlic

1/2 tsp dried thyme

1/2 tsp cracked pepper

Horseradish Cream:

1/4 cup sour cream

1 Tbsp prepared horseradish

1 Tbsp minced green onion

1. Combine garlic, thyme and pepper; press onto beef steaks. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 13 to 15 minutes for medium rare to medium doneness, turning occasionally. Season with salt.
2. Mix horseradish cream ingredients. Serve with steaks.

4 servings

To Broil: Place steaks on rack in broiler pan so surface of beef is 2" to 3" from heat. Broil 13 to 16 minutes for medium rare to medium doneness, turning once.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

GARLIC-PEPPER TENDERLOIN STEAKS — 30 minutes

- 4 beef tenderloin steaks, cut 1" thick**
- 1 Tbsp minced garlic**
- 1/2 tsp dried thyme**
- 1/2 tsp cracked pepper**

1. Combine garlic, thyme and pepper; press onto beef steaks. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 13 to 15 minutes for medium rare to medium doneness, turning occasionally. Season with salt.

4 servings

To Broil: Place steaks on rack in broiler pan so surface of beef is 2" to 3" from heat. Broil 13 to 16 minutes for medium rare to medium doneness, turning once.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

CARNEASADA— 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.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

BEEF STEAK & VEGETABLES FOR TWO — 30 minutes

- 2 boneless beef top loin (strip) steaks, cut 1" thick (1-1/4 lb)**
- 2 tsp olive oil**
- 1/2 tsp dried Italian seasoning**
- 1 *each* medium yellow and zucchini squash, sliced diagonally (3/4")**
- 2 Tbsp grated Parmesan cheese**

1. Combine oil and seasoning; brush on squash. Sprinkle with cheese.
2. Place beef steaks on grid over medium, ash-covered coals. Place squash around steaks. Grill steaks, uncovered, 15 to 18 minutes for medium rare to medium doneness, turning occasionally. Grill squash until tender, turning occasionally.
3. Carve steaks; season with salt and pepper. Serve with squash.

2 servings

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

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

GREEK STEAKS & MUSHROOM KABOBS — 35 minutes

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

1 lb medium mushrooms

1 medium red onion, cut into 1" pieces

2 Tbsp olive oil

6 lemon wedges

1/4 cup crumbled feta cheese, optional

Lemon Pepper Rub:

3 large cloves garlic, minced

2-1/2 tsp lemon pepper

1-1/2 tsp dried oregano

1. Combine rub ingredients. Toss mushrooms and onion with oil and 2 tsp rub. Thread alternately onto six 12" metal skewers; finish with a lemon wedge.
2. Press remaining rub onto beef steaks. Place steaks on grid over medium, ash-covered coals. Place kabobs around steaks. Grill steaks, uncovered, 15 to 18 minutes for medium rare to medium doneness, turning occasionally. Grill vegetables 6 to 8 minutes or until tender, turning occasionally.
3. Remove vegetables from skewers; toss with cheese. Carve steaks; season with salt.

4 servings

To Broil: Place steaks on rack in broiler pan so surface of beef is 3" to 4" from heat. Place kabobs alongside steaks. Broil steak 13 to 17 minutes for medium rare to medium doneness, turning once. Broil vegetables until tender, turning as needed.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

BEEF KABOBS WITH PARMESAN ORZO — 30 minutes

- 1 lb boneless beef top sirloin steak, cut 1" thick**
- 2 red *or* yellow bell peppers, cut into 1" pieces**
- 1 Tbsp chopped fresh basil *or* 1 tsp dried basil**
- 1 Tbsp Italian dressing**
- 2 large cloves garlic, minced**

Parmesan Orzo:

- 1 cup uncooked orzo pasta, cooked**
- 2 to 3 Tbsp chopped fresh basil *or* parsley**
- 2 Tbsp shredded Parmesan cheese**
- 2 tsp olive oil**

1. Soak eight 8" bamboo skewers in water 10 minutes.
2. Cut beef steak into 1-1/4" pieces. Toss beef and bell peppers with 1 Tbsp basil, dressing and garlic. Thread beef and peppers alternately onto skewers.
3. Mix orzo ingredients in bowl; keep warm.
4. Place kabobs on grid over medium, ash-covered coals. Grill, uncovered, about 9 to 11 minutes for medium rare to medium doneness, turning occasionally. Serve with orzo.

4 servings

To Broil: Place kabobs on rack in broiler pan so surface of beef is 3" to 4" from heat. Broil about 9 to 12 minutes for medium rare to medium doneness, turning once.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

STEAK & POTATO KABOBS — 30 minutes

1 lb boneless beef top sirloin steak, cut 1" thick

1 lb all-purpose potatoes

2 medium yellow *or* zucchini squash

Sauce:

3/4 cup steak sauce

2 large cloves garlic, minced

1. Cut potatoes into 1-1/2" pieces. Place in microwave-safe dish. Microwave, covered, on HIGH 6 to 8 minutes or until just tender, stirring once. Cool slightly.
2. Combine sauce ingredients in 1-cup glass measure. Microwave on HIGH 1-1/2 minutes, stirring once.
3. Cut squash lengthwise in half. Cut beef steak and squash into 1-1/4" pieces. Combine beef, squash, potatoes and 1/3 cup sauce in bowl; toss. Thread beef and vegetables alternately onto metal skewers.
4. Place kabobs on grid over medium, ash-covered coals. Grill, uncovered, about 9 to 11 minutes for medium rare to medium doneness, turning occasionally. Brush with remaining sauce during last 5 minutes.

4 servings

BEEF MADE EASY® AD PLANNER
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BEEF, PASTA & ARTICHOKE SALAD WITH BALSAMIC VINAIGRETTE — 40 minutes

(Chilling time: 2 hours or overnight)

- 1 boneless beef top sirloin steak, cut 1" thick (1-1/2 lb)**
- 4 cups uncooked tri-colored corkscrew pasta, cooked**
- 1 can (14 oz) quartered artichoke hearts, drained**
- 1 large red bell pepper, cut into thin strips**
- 1 cup small pitted ripe olives, *optional***
- 2 Tbsp thinly sliced fresh basil**
- 1/2 cup balsamic vinaigrette**

1. Place steak on grid over medium, ash-covered coals. Grill, uncovered, 17 to 21 minutes for medium rare to medium doneness, turning occasionally.
2. Let steak stand 10 minutes. Cut lengthwise in half, then crosswise into thin slices.
3. Combine beef, pasta, artichoke hearts, bell pepper, olives and basil in bowl. Add vinaigrette; toss. Refrigerate, covered, at least 2 hours.

8 servings

To Broil: Place beef steak on rack in broiler pan so surface of beef is 3" to 4" from heat. Broil 16 to 21 minutes for medium rare to medium doneness, turning once.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

GRILLED SIRLOIN & FARMERS MARKET SKEWERS — 45 minutes

- 1 boneless beef top sirloin steak, cut 1" thick (1-1/4 lb)**
- 1 *each* medium yellow and zucchini squash, sliced (1/2")**
- 1 small red onion, cut into 1/2" thick wedges**
- 8 medium mushrooms**
- 1 Tbsp Dijon-style mustard**
- 1 Tbsp olive oil**

Mustard-Thyme Glaze:

- 2 Tbsp Dijon-style mustard**
- 2 Tbsp apricot preserves**
- 1 tsp lemon juice**
- 1/2 tsp dried thyme**

1. Combine glaze ingredients and 1/4 tsp pepper in 1-cup glass measure. Microwave on HIGH 45 seconds, stirring once. Brush on beef steak.
2. Thread vegetables alternately onto four 12" metal skewers. Combine mustard and oil; brush on vegetables.
3. Place steak on grid over medium, ash-covered coals. Place kabobs around steak. Grill steak, uncovered, 17 to 21 minutes for medium rare to medium doneness, turning occasionally. Grill vegetables 6 to 10 minutes or until tender, turning occasionally.
4. Carve steak; season with salt. Serve with vegetables.

4 servings

To Broil: Place steak on rack in broiler pan so surface of beef is 3" to 4" from heat. Place kabobs alongside steak. Broil steak 16 to 21 minutes for medium rare to medium doneness, turning once. Broil vegetables until tender, turning as needed.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

SPICY PORTUGUESE STEAK KABOBS – 30 minutes

1-1/2 lb boneless beef top sirloin steak, cut 1-1/4" thick

1 red bell pepper, cut into 1" pieces

Seasoning:

2 Tbsp chopped fresh cilantro

2 Tbsp olive oil

2 tsp hot pepper sauce

1 clove garlic, minced

1/4 to 1/2 tsp crushed red pepper, *optional*

1. Cut beef steak into 1-1/4" pieces. Combine seasoning ingredients; toss with beef. Thread beef and bell pepper alternately onto six 10" metal skewers.
2. Place kabobs on grid over medium, ash-covered coals. Grill, uncovered, about 9 to 11 minutes for medium rare to medium doneness, turning occasionally. Season with salt.

6 servings

To Broil: Place kabobs on rack in broiler pan so surface of beef is 3" to 4" from heat. Broil about 9 to 12 minutes for medium rare to medium doneness, turning once.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

STEAK TACO SALAD — 30 minutes

- 1 lb beef shoulder center steaks (ranch steaks), cut 3/4" thick *or* boneless beef top sirloin steak, cut 3/4" thick**
- 1 pkg (8 to 10 oz) mixed salad greens**
- 1/2 cup dried cranberries**
- 1/4 cup sunflower seeds, toasted**
- 1/4 cup crumbled queso fresco *or* shredded Co-Jack cheese**

Dressing:

- 1/3 cup ranch dressing**
- 2 tsp taco seasoning mix**

Rub:

- 1 Tbsp taco seasoning mix**
- 2 tsp packed brown sugar**

1. Combine dressing ingredients.
2. Combine rub ingredients; press onto beef steaks. Place steaks on grid over medium, ash-covered coals. Grill shoulder center steaks, covered, 9 to 11 minutes for medium rare to medium doneness, turning once. (Grill top sirloin steak, uncovered, 13 to 16 minutes for medium rare to medium doneness, turning occasionally.)
3. Combine greens, cranberries, sunflower seeds and dressing in large bowl; toss. Carve steaks; season with salt. Arrange on salad mixture. Top with cheese.

4 servings

To Broil Top Sirloin Steak: Place steak on rack in broiler pan so surface of beef is 2" to 3" from heat. Broil 9 to 12 minutes for medium rare to medium doneness, turning once.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

CUCUMBER RANCH STEAKS — 25 minutes

- 4 beef shoulder center steaks (ranch steaks), cut 3/4" thick (5 oz *each*)**
- 1/2 cup finely chopped seeded cucumber**
- 1/4 cup ranch dressing**
- 1 Tbsp garlic-pepper seasoning**
- Diced tomato**

1. Combine cucumber and dressing.
2. Press garlic-pepper seasoning onto beef steaks. Place steaks on grid over medium, ash-covered coals. Grill, covered, 9 to 11 minutes for medium rare to medium doneness, turning once. Serve with cucumber sauce and tomato.

4 servings

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

SPICY LEMON PESTO FLAT IRON STEAKS — 25 minutes

4 beef shoulder top blade steaks (Flat Iron) (6 to 8 oz *each*)
3 large cloves garlic, minced

Pesto:

1/3 cup basil pesto sauce
1 Tbsp lemon juice
2 tsp grated lemon peel
1/2 tsp crushed red pepper

1. Combine pesto ingredients.
2. Press garlic onto beef steaks. Place steaks on grid over medium, ash-covered coals. Grill, covered, 10 to 14 minutes for medium rare to medium doneness, turning once. Season with salt. Serve with pesto.

4 servings

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

PINEAPPLE-SOY GLAZED BEEF STEAKS — 25 minutes

2 beef ribeye steaks, cut 1" thick (1-1/2 lb)

Glaze:

1/4 cup pineapple juice

1/4 cup soy sauce

2 Tbsp packed brown sugar

1 tsp cornstarch

1. Mix glaze ingredients in 1-cup glass measure. Microwave on HIGH 2-1/2 to 3 minutes or until thickened, stirring once.
2. Place beef steaks on grid over medium, ash-covered coals. Grill, uncovered, 11 to 14 minutes for medium rare to medium doneness, turning occasionally. Brush both sides with some of the glaze during last 5 minutes.
3. Carve steaks; drizzle with remaining glaze.

2 to 4 servings

To Broil: Place steaks on rack in broiler pan so surface of beef is 3" to 4" from heat. Broil 14 to 18 minutes for medium rare to medium doneness, turning once. Brush with some of the glaze during last 5 minutes.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

STEAKS WITH TOMATO TAPENADE — 30 minutes

- 2 beef ribeye steaks, cut 1" thick (1-1/2 lb)**
- 2 tsp coarse ground pepper**

Tapenade:

- 1 cup cherry *or* grape tomatoes, halved**
- 1 can (2-1/4 oz) sliced ripe olives, drained**
- 1/4 cup chopped fresh basil**
- 3 Tbsp shredded Parmesan cheese**

1. Press pepper onto beef steaks. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 11 to 14 minutes for medium rare to medium doneness, turning occasionally. Season with salt.
2. Combine tapenade ingredients. Serve with steaks.

2 to 4 servings

To Broil: Place steaks on rack in broiler pan so surface of beef is 3" to 4" from heat. Broil 14 to 18 minutes for medium rare to medium doneness, turning once.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

STEAKS WITH TOMATO TAPENADE — 30 minutes

- 2 beef ribeye steaks, cut 1" thick (1-1/2 lb)**
- 2 tsp coarse ground pepper**

Tapenade:

- 1 cup cherry *or* grape tomatoes, halved**
- 1 can (2-1/4 oz) sliced ripe olives, drained**
- 1/4 cup chopped fresh basil**
- 3 Tbsp shredded Parmesan cheese**

1. Press pepper onto beef steaks. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 11 to 14 minutes for medium rare to medium doneness, turning occasionally. Season with salt.
2. Combine tapenade ingredients. Serve with steaks.

2 to 4 servings

To Broil: Place steaks on rack in broiler pan so surface of beef is 3" to 4" from heat. Broil 14 to 18 minutes for medium rare to medium doneness, turning once.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

T-BONE STEAKS WITH PARMESAN-GRILLED VEGETABLES — 35 minutes

- 2 beef T-Bone *or* Porterhouse steaks, cut 1" thick (2 lb)**
- 1/4 cup grated Parmesan cheese**
- 2 Tbsp olive oil**
- 2 Tbsp red wine vinegar**
- 2 red *or* yellow bell peppers, quartered**
- 1 large red onion, sliced (1/2")**

Seasoning:

- 1 Tbsp minced garlic**
 - 2 tsp dried basil**
1. Combine seasoning ingredients and 1 tsp pepper. Press 4 tsp onto beef steaks. Add cheese, oil and vinegar to remaining seasoning; mix well.
 2. Place steaks on grid over medium, ash-covered coals. Place vegetables around steaks. Grill steaks, uncovered, 14 to 16 minutes for medium rare to medium doneness, turning occasionally. Grill bell peppers 12 to 15 minutes and onion 15 to 20 minutes or until tender, turning once. Brush vegetables with cheese mixture during last 10 minutes.
 3. Carve steaks; season with salt and pepper. Serve with vegetables.

4 servings

To Broil: Place steaks on rack in broiler pan so surface of beef is 3" to 4" from heat. Place vegetables around steaks. Broil steaks 15 to 20 minutes for medium rare to medium doneness, turning once. Broil vegetables until tender, turning as needed. Brush vegetables with cheese mixture during last 3 to 4 minutes.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

GRILLED BEEF STEAK & COLORFUL PEPPERS — 35 minutes

2 beef Porterhouse or T-Bone steaks, cut 1" thick (2 lb)

2 red, yellow or green bell peppers, quartered

Parsley Pesto:

1/2 cup packed fresh Italian parsley leaves

4 large cloves garlic, minced

3 Tbsp olive oil

1. Place pesto ingredients in small bowl of food processor or blender container. Cover; process until finely chopped.
2. Spread pesto on beef steaks and bell peppers. Place steaks on grid over medium, ash-covered coals. Place peppers around steaks. Grill steaks, uncovered, 14 to 16 minutes for medium rare to medium doneness, turning occasionally. Grill peppers until tender, turning occasionally.
3. Carve steaks; season with salt and pepper. Serve with peppers.

4 servings

To Broil: Place steaks on rack in broiler pan so surface of beef is 3" to 4" from heat. Place peppers around steaks. Broil steaks 15 to 20 minutes for medium rare to medium doneness, turning once. Broil peppers until tender, turning as needed.

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

SANTA FE GRILLED BEEF STEAKS & CORN — 35 to 40 minutes

(Soaking time: 30 minutes)

4 beef T-Bone *or* Porterhouse steaks, cut 1" thick (4 lb) *or* boneless beef top loin steaks, cut 1" thick (2-1/2 lb)

4 ears sweet corn, in husks

3 Tbsp butter

Chili Glaze:

1/2 cup Heinz 57 sauce

2 cloves garlic, minced

1-1/2 tsp chili powder

1/2 tsp ground cumin

1. Peel corn, leaving husks attached; remove silk. Rewrap corn in husks; tie closed. Soak in cold water 30 minutes. Combine glaze ingredients; remove and reserve 1/4 cup.
2. Drain corn. Place on grid over medium, ash-covered coals. Grill, uncovered, 20 to 30 minutes, turning frequently.
3. After 5 or 10 minutes, place beef steaks on grid with corn. Grill T-Bone or Porterhouse steaks, uncovered, 14 to 16 minutes (top loin steaks 15 to 18 minutes) for medium rare to medium doneness, turning occasionally. Brush steaks with remaining glaze during last 5 minutes.
4. Combine reserved 1/4 cup glaze and butter in 1-cup glass measure. Microwave on HIGH 1-1/2 to 2 minutes, stirring once. Carefully peel corn; brush with chili butter. Serve with steaks and remaining chili butter.

4 servings

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

GRILLED BEEF TRI-TIP WITH TROPICAL FRUIT SALSA— 40 to 50 minutes

1 beef tri-tip roast (1-1/2 to 2 lb)

Lime-Honey Glaze:

2 Tbsp honey

2 Tbsp fresh lime juice

1 tsp ground cumin

1 tsp dry mustard

Tropical Fruit Salsa:

1-1/2 cups chopped papaya *or* mango

1/2 cup chopped plum tomatoes

2 jalapeño peppers, seeded, finely chopped

2 Tbsp sliced green onion

2 Tbsp fresh lime juice

1 Tbsp chopped fresh parsley

1 Tbsp honey

1. Combine glaze ingredients and 1/2 tsp salt in small bowl. Combine salsa ingredients in medium bowl.
2. Place beef roast on grid over medium, ash-covered coals. Grill, covered, 25 to 35 minutes for medium rare to medium doneness, turning occasionally. Brush with glaze during last 10 minutes.
3. Remove roast when instant-read thermometer inserted in thickest part registers 135°F for medium rare; 150°F for medium. Let stand 15 minutes. (Temperature will rise to 145°F for medium rare; 160°F for medium.) Carve across the grain into thin slices. Serve with salsa.

6 to 8 servings

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

PEPPERY BEEF TRI-TIP WITH SKEWERED VEGETABLES — 40 to 50 minutes

1 beef tri-tip roast (1-1/2 to 2 lb)

1/2 cup Italian dressing

6 cups assorted vegetables (onion wedges, 3/4" zucchini *or* yellow squash slices,

1" red bell pepper pieces, medium mushrooms)

Seasoning:

1 Tbsp packed brown sugar

2 tsp cracked black pepper

2 cloves garlic, minced

1/2 tsp dried thyme

1. Combine seasoning ingredients and 1/2 tsp salt. Mix 1 tsp seasoning with dressing. Press remaining seasoning onto beef roast. Thread vegetables alternately onto 12" metal skewers; brush with dressing.
2. Place roast on grid over medium, ash-covered coals. Place kabobs around roast. Grill roast, covered, 25 to 35 minutes for medium rare to medium doneness, turning occasionally. Grill vegetables 20 to 25 minutes or until tender, turning occasionally.
3. Remove roast when instant-read thermometer inserted in thickest part registers 135°F for medium rare; 150°F for medium. Let stand 15 minutes. (Temperature will rise to 145°F for medium rare; 160°F for medium.) Carve across the grain into thin slices. Serve with vegetables.

6 to 8 servings

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

GRILLED LIME-CILANTRO BEEF CHUCK STEAKS — 30 minutes

(Marinating time: 1 to 2 hours)

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

Marinade:

3 Tbsp fresh lime juice

1 small jalapeño pepper, minced

1 Tbsp chopped fresh cilantro

1 large clove garlic, minced

1/4 tsp ground cumin

1. Combine marinade ingredients and 3 Tbsp water. Marinate beef steaks in marinade in refrigerator 1 to 2 hours.
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. Season with salt and pepper.

4 servings

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

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