



Chipotle-Orange Rib Steaks

Prep: 10 minutes plus marinating and standing

Grill: 10 minutes • Serves: 2

- 2 garlic cloves
- 1 chipotle chile pepper in adobo
- $\frac{3}{4}$ cup fresh orange juice
- $\frac{1}{4}$ cup packed fresh cilantro leaves
- 2 tablespoons olive oil
- 1 tablespoon packed light brown sugar
- 1 tablespoon white wine vinegar
- 2 teaspoons orange zest
- $\frac{3}{4}$ teaspoon salt
- $\frac{3}{4}$ teaspoon ground black pepper
- $\frac{1}{2}$ teaspoon ground cumin
- 2 semi-boneless rib steaks

1. In blender or food processor with knife blade attached, purée garlic, chipotle, orange juice, cilantro, oil, brown sugar, vinegar, orange zest, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon black pepper and cumin. Makes about $1\frac{1}{4}$ cups sauce.

2. Place steaks in large zip-top plastic bag. Reserve $\frac{1}{2}$ cup sauce; pour remaining sauce over steaks. Seal bag pressing out excess air. Massage steaks in bag; refrigerate 30 minutes.

3. Prepare outdoor grill for direct grilling over medium-high heat. Meanwhile, remove steaks from marinade; discard marinade. Pat steaks dry with paper towel; sprinkle with remaining $\frac{1}{4}$ teaspoon each salt and pepper. Let stand at room temperature 30 minutes.

4. Place steaks on hot grill rack and cook 10 to 12 minutes or until internal temperature of steaks reaches 140° for medium-rare, turning once. Transfer steaks to cutting board and loosely cover with foil; let stand 10 minutes. (Internal temperature will rise to 145° upon standing.)

5. Serve steaks with reserved sauce for dipping.

Approximate nutritional values per serving:

678 Calories, 39g Fat (13g Saturated), 213mg Cholesterol, 875mg Sodium, 14g Carbohydrates, 1g Fiber, 65g Protein