

Flank Steak with Radish Salsa

Southern Living Best Barbecue Recipes - June 2011

Servings: 6

Preparation Time: 15 minutes

Grill Time: 16 minutes

6 large radishes, grated

1 large cucumber, peeled, seeded and chopped

1/4 cup fresh cilantro, chopped

1 clove garlic, pressed

1 tablespoon lime juice

1/4 teaspoon salt

1 2-pound flank steak

1 tablespoon steak seasoning

Toss together the radishes, cucumber, cilantro, garlic, lime juice and salt.

Cover and chill up to two hours.

Season with additional salt to taste.

Preheat grill to 350 to 400 degrees (medium-high) heat.

Sprinkle both sides of the steak with seasoning.

Grill the steak, covered with grill lid, 8 minutes on each side or to desired degree of doneness.

Remove the steak from the grill and cover with aluminum foil. Let stand 5 minutes.

Uncover and cut the steak diagonally across the grain into thin slices.

Serve with the radish salsa.

Per Serving (excluding unknown items): 276 Calories; 16g Fat (53.0% calories from fat); 30g Protein; 2g Carbohydrate; 1g Dietary Fiber; 77mg Cholesterol; 197mg Sodium. Exchanges: 4 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 1 Fat.