



1 to 2 pounds of thin flank steaks
¼ cup lime juice
¼ cup olive oil
1 large jalapeno
¼ bunch cilantro
4 large garlic cloves
2 TBS white vinegar
1 tsp ground cumin
1 TBS sugar
Salt & Pepper

Rinse and pat dry the meat. Place it in a non-reactive container and add all of the ingredients. Use your hands to coat the entire pieces well. Cover and refrigerate for at least 2 hours.

Remove the meat from the marinade and grill or cook in a large, hot skillet with a little bit of oil.

Serve with rice and beans or in burritos and tacos. Enjoy!

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