

# Tangy Lime Grilled Top Round Steak

One of our most popular recipes. This lean cut benefits from a marinade of lime juice and brown sugar for this no-fuss grilled Top Round Steak recipe.



## INGREDIENTS

- 1 beef Top Round Steak, cut 3/4 inch thick (about 1 pound)
- 1/4 cup fresh lime juice
- 2 tablespoons brown sugar
- 2 tablespoons vegetable oil
- 1 tablespoon Worcestershire sauce
- 3 large cloves garlic, crushed
- Salt and pepper

25 Min      4      42 Cal      27g  
 Servings      Protein

## COOKING

1. Combine juice, sugar, oil, Worcestershire and garlic in small bowl. Place beef steak and lime mixture in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or overnight; turning occasionally.
2. Remove steak from marinade; discard marinade. Place steak on grid over medium, ash-covered coals. Grill, covered, 10 to 11 minutes (over medium heat on preheated gas grill, times remain the same) for medium rare (145°F) doneness, turning occasionally. (Do not overcook.)
3. Carve steak into thin slices. Season with salt and pepper, as desired.

## NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		8g	61mg		5g	27g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com