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**Subject:** recipe

### Steaks in Chipotle Marinade

- \* 1/2 cup honey
- \* 1/2 cup lime juice
- \* 1/2 cup chopped cilantro
- \* 1/4 cup Dijon mustard
- \* 2 tablespoons minced canned Chipotle peppers in adobo sauce
- \* 2 tablespoons sauce from peppers
- \* 6 cloves garlic, minced
- \* 1 teaspoon ground cumin
- \* 1 teaspoon salt
- \* 1/2 teaspoon ground allspice
- \* 1/2 teaspoon black pepper
- \* 4 steaks

### METHOD

Combine all ingredients in a small bowl. Mix to combine. Pour over steaks, cover and refrigerate at least two hours, or overnight if possible. At cooking time, remove steaks to a platter, pour marinade into a small saucepan. Bring to a boil over low heat and simmer 5 minutes. Reserve half the sauce on the side. Using remaining half, baste steaks while cooking. When steaks are done, pour reserved marinade over steaks before serving.