



BBQ SO'WEST STEAK (Pepper Blend Seasoning)

- ½ - 1 teaspoon dried crushed chilies
- 2 garlic cloves, crushed
- 1 tablespoon brown sugar
- Generous sprinkle of Cattle Boyz Pepper Blend Seasoning
- ½ - 1 teaspoon dried thyme crushed
- 2 teaspoons vegetable oil
- 1 teaspoon paprika
- 1 ½ pounds flank steak
- Salt, to taste (optional)

Combine first 7 ingredients in small dish to make paste. Score steak on both sides in diamond pattern. Spread seasoning on both sides of steak. Place on plate. Cover. Let stand in refrigerator for 1 hour. Preheat lightly sprayed electric grill to high. Cook steak on grill for 6 minutes per side. Sprinkle with salt. Remove to cutting board. Let stand 5 minutes before slicing on sharp diagonal across grain into thin slices. Serves 6