



### **Tropical Fiesta Steak**

*An all-time best barbecue recipe*

#### **Marinade and Steak**

- 1/4 cup frozen orange juice concentrate, thawed
- 3 Tablespoons avocado oil
- 2 Tablespoons honey
- 1 Tablespoon spicy brown or Dijon mustard
- 1 Tablespoon minced chives or green onions
- 1 teaspoon fresh mint or 1/4 teaspoon dried mint
- 1/2 to 1 teaspoon chili crisp or as desired
- 1 to 1-1/2 pounds boneless beef sirloin steak, cut 1-1/2 inches thick

#### **Prepare Marinade:**

- In a small bowl, stir together all ingredients except chili crisp and steak. Add chili crisp according to taste. Remove; 1/4 cup marinade to small bowl; cover; chill until ready to use,
- Place steak in a large plastic bag; set in a shallow bowl. Pour the remaining marinade over the meat. Seal the bag; turn to coat the meat with marinade. Chill for 12 to 24 hours, turning bag occasionally.

#### **Tropical Salsa**

- 1/2 cup chopped red sweet peppers
- 1/2 cup chopped green sweet peppers

1 large mango, peeled, seeded, chopped  
1/4 cup chopped celery  
1/3 cup chopped red onion  
2 teaspoons lime juice

**Prepare the Tropical Salsa:** In a medium bowl, combine all ingredients with reserved 1/4 cup marinade; cover with plastic; place in refrigerator until ready to use.

**Steak and Sides:**

1 to 2 sweet potatoes, ends trimmed, cut into 1-1/2 inch sliced  
1 to 2 red onions, peeled, sliced thick  
6 to 8 leaves Boston lettuce or as desired

**Garnish:** Fresh mint leaves as desired

**Prepare the Sides and Steak:**

- Rinse sweet potato slices; place in large ovenproof pie dish; microwave at high power about 2 to 3 minutes until partially cooked, repeat if you have additional sweet potato slices. Set aside to grill with the red onions.

**Grill the Steaks:** Remove steak from the plastic bag, reserve marinade in small cup.

- On a gas grill, preheat grill to 500 degrees F. Place steaks onto grill grates for 1 min on each side to sear.
- Remove steaks from grill onto a clean plate and brush with marinade. Lower grill temperature to 350 degrees F. Once the grill has stabilized, replace the steaks to cook for 9 to 10 min for a 1-inch steak, or 12 to 13 min for a 1 1/2 inch steak. Turning steaks over 1 min early at halfway mark. Brush with marinade when steaks are turned over at the halfway mark. Sprinkle with Parmesan cheese at the halfway mark. Check internal steak temperature with a temperature probe to 135 to 140 degrees F max for a medium rare steak or 125 to 130 degrees F for a rare steak at the conclusion of grilling. Let the steak rest for 5 to 10 min and then slice the steak into thin strips before serving.
- Do not overcook the steak. Lightly cover; set steaks aside to rest.
- Grill the sweet potatoes and onions for about 7 to 9 minutes on each side.

**To Serve:** Cut steaks into thin strips, arrange on lettuce leaves. Top steak with the tropical relish. Arrange sweet potatoes and onions on the steak platter. Makes: 4 to 6 servings

**GG recipe Inspired by** top prize-winning recipe 1992 by Gloria Piantek in Better Homes & Gardens Great American Barbecue Contest

**About the Recipe:** Sizzle into summer with this award-winning marinated steak, now with a 2025 twist: a zesty chili-lime marinade and a touch of smoked paprika. Thinly sliced and served atop crisp lettuce, this dish bursts with chilled mango salsa, caramelized grilled sweet onions, and roasted yams. Perfect for barbecues, the steak and salsa can be prepped a day ahead for effortless entertaining. Fire up the grill and wow your guests with this vibrant, flavor-packed feast!