

- 1 1/4 pounds small flank steak
- 3 tablespoons fresh lime juice
- 2 tablespoons olive oil
- 3 cloves garlic -- minced
- 2 teaspoons dried oregano
- 1 teaspoon hot pepper sauce
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon cumin seeds
- 6 Bays English Muffins -- split, lightly toast

MAYONESA ROSADA

- 1/4 cup mayonnaise
- 1 tablespoon pimento or roasted red pepper -- finely diced bottled
- 1 teaspoon tomato paste
- 1 teaspoon fresh lime juice
- 1/4 teaspoon hot pepper sauce

SALSA DE AQUACATE

- 1 large (or 2 small) ripe avocados -- peeled, seeded, dice
- 2 tablespoons bottled drained pimento or roasted red pep -- diced
- 1 tablespoon olive oil
- 2 teaspoons drained capers
- 2 teaspoons fresh lime juice
- 1/4 teaspoon (1/4 to 1/2) hot pepper sauce -- as desired

Combine oil, lime juice, garlic, oregano, and pepper sauce; pour over steak. Close bag securely;

turn to coat steak with oil mixture.

Refrigerate at least 30 minutes or up to 2 hours before grilling. Drain steak, discarding marinade.

Sprinkle steak with salt, pepper, and cumin seeds.

Grill over medium-hot coals for 4 to 5 minutes per side for medium-rare steak. Transfer to carving board; tent with foil and let stand for 5 minutes.

Carve steak crosswise into thin slices. Spread Mayonesa Rosada over four muffin halves; pile steak strip on top. Close sandwiches with muffin tops. Serve with Salsa de Aguacate.

MAYONESA ROSADA:

In a small bowl, combine all ingredients; mix well. Serve immediately or cover and refrigerate up to 2 hours before serving.

SALSA de AGUACATE:

In medium bowl, combine all ingredients. Serve immediately or cover and chill up to 2 hours before serving.