

### MARGARITA BEEF (Saturday)

Makes 6 servings

Preparation time: 10 minutes; marinating time:  
6 hours to overnight

Cooking time: 16 to 18 minutes



2/3 cup frozen (thawed) orange juice  
concentrate

1/2 cup tequila or water

1/3 cup fresh lime juice

2 tablespoons each chopped fresh gin-  
ger and olive oil

2 cloves minced garlic

1 teaspoon each salt and dried oregano

1/4 teaspoon cayenne pepper

1 1/2- to 1 3/4-pound beef top-round  
steak, cut 1 inch thick

In a small bowl, combine the orange juice concentrate, tequila or water, lime juice, ginger, oil, garlic, salt, oregano and cayenne pepper; mix well. Place beef in a resealable plastic bag; add marinade; turn to coat. Marinate in refrigerator 6 hours to overnight; turn occasionally. Remove steak; discard marinade. Grill, uncovered, 16 to 18 minutes for medium-rare doneness, turning occasionally. Carve into thin slices and serve.