

Garlic-Thyme Steak Marinade

2 pounds beef flank or skirt steak or 2 pounds top round steaks, cut 1-inch
Salt and pepper

Marinade:

1/4 cup vegetable or olive oil
3 tablespoons red wine vinegar
3 tablespoons chopped fresh thyme or 1 tablespoon dried thyme leaves
2 tablespoons sweet or smoked paprika
3 cloves garlic, minced
1/4 teaspoon ground red pepper

1. Combine Marinade ingredients in medium bowl. Place beef steak(s) and marinade in food-safe plastic bag; turn steak(s) to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.
2. Remove steak(s) from bag; discard marinade. Place steak(s) on grid over medium, ash-covered coals or over medium heat on preheated gas grill. Grill [according to the chart](#) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. [Grill top round steaks to medium rare (145°F) doneness.]
3. Serve half of steak(s) immediately, as desired. Cover and refrigerate remaining steak(s) for later use. Before serving, carve steak(s) into thin slices; season with salt and pepper, as desired.

Makes 1/2 cup marinade

