Garlic Grilled Rib Eye

Serves 12

Ingredients:

6 cloves Garlic , crushed
2 Tbsp. Fresh Lemon Juice
1 Tbsp. Toasted Cumin Seed, ground
Pepper to taste
1/4 cup Extra Virgin Olive Oil
4 lbs. Rib Eye Steaks , thin cut
3/4 tsp. Kosher Salt

Directions:

1. Combine garlic, lemon juice, toasted cumin seed, pepper and olive oil in bowl.

2. Place meat in marinade. Marinate meat in refrigeration for at least 2 hours.

3. When ready to cook meat, season with salt on both sides. Grill meat over medium heat for five minutes per side. Remove and allow to cool.

4. Slice meat against the grain into ½” strips.