



Recipe: Limelight Steak BBQ



2 large T-Bone steaks (or other select cut suitable for barbequing)

Marinade:

2 cans Coca-Cola with Lime™
6 cloves fresh minced garlic
3 tablespoons Worcestershire Sauce
2 teaspoons seasoning salt or steak seasoning
Fresh ground black pepper

Using a fork, pierce each steak several times on both sides and place in a shallow glass banking pan. (Do not use stainless steel.) Sprinkle steaks with seasoning salt and fresh ground black pepper. Pour Worcestershire Sauce over steaks and add garlic. Turn steaks over to ensure they are well coated with seasonings.

Pour Coca-Cola with Lime over steaks to completely cover. Cover pan with plastic wrap. Refrigerate for 2 hours, turning steaks after the first hour. Discard marinate and BBQ steak to desired doneness.

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