

Thai Steak and Mint Skewers

- 1 LB of London Broil
- ½ Cup of Lime Juice
- 2 Tablespoons of Red Onion (finely chopped)
- 1 Tablespoon Sugar, Fish Sauce, Chopped Jalapeno
- 3 Tablespoons of Vegetable Oil
- ½ Teaspoon of Kosher Salt
- ¼ Teaspoon of Pepper
- 36 Medium Mint Leaves
- 36 Bamboo Skewers (soaked for 15 minutes)

Dipping Sauce

1. Mix the Lime Juice, Onion, Garlic, Sugar, Fish Sauce, and Jalapeno.
2. Add 3 Tablespoons of oil, whisking slowly.
3. Refrigerate until chilled.

Meat

1. Preheat grill to High.
2. Brush both sides of meat with oil and season with salt, pepper and garlic powder
3. Grill until medium rare in the center, about 4 minutes per side.
4. Remove from grill and let rest of 15 minutes
5. Cut the meat into 1/8 inch thick slices, place mint leaf on meat and roll up. Slide onto skewer and serve with dipping sauce.