

Steak with Mole Marinade

Cynthia Olcott, from *Cook's Illustrated*, May/June 07

½ C soy sauce	1½ t dried oregano
⅓ C vegetable oil	4 minced or pressed garlic cloves
2 T dark brown sugar	1 t black pepper
4 chipotle chilies minced in abodo sauce	2 T lime juice from 1 lime
4 t cocoa powder	1 ½ - 2 lb shoulder steak, patted dry

Combine all sauce ingredients, reserving ¼ C of final mixture. Place fork-pierced steaks in plastic with bulk of mole marinade. Refrigerate 1 - 24 hours.

Remove steaks from marinade, discarding any excess. Grill steaks 3 minutes each side to 125 degree internal temp. Let steaks rest in tented foil 5 minutes.

Carve strips on bias and serve with reserved ¼ C mole atop.