

Adobo Flank Steak with Summer Corn-and-Tomato Relish

Steak:

1 teaspoon black peppercorns
1 teaspoon cumin seeds
2 whole cloves
1 (7-ounce) can chipotle chiles in adobo sauce
2 tablespoons sherry vinegar
1 tablespoon fresh thyme leaves
2 teaspoons brown sugar
3/4 teaspoon kosher salt
1 garlic clove, peeled
1 (1-1/4-pound) flank steak, trimmed
Cooking spray

Relish:

2 cups fresh corn kernels (about 4 ears)
1 cup chopped seeded tomato
1/4 cup chopped bottled roasted red bell peppers
2 tablespoons sherry vinegar
1 tablespoon extra-virgin olive oil
3/4 teaspoon kosher salt
Fresh thyme leaves (optional)

Instructions:

To prepare steak, cook the first 3 ingredients in a small nonstick skillet over medium heat for 45 seconds or until toasted. Place the peppercorn mixture in a spice or coffee grinder; process until finely ground. Remove 1 chile from can; reserve remaining chiles and sauce for another use. Place peppercorn mixture, chile, 2 tablespoons vinegar, and the next 4 ingredients (vinegar through garlic) in a blender; process until smooth, scraping sides occasionally. Combine vinegar mixture and steak in a large zip-top plastic bag; seal and marinate in refrigerator 24 hours. Remove from bag; discard marinade. Prepare grill or broiler. Place steak on grill rack or broiler pan coated with cooking spray; cook 6 minutes on each side or until desired degree of doneness. Cut steak diagonally across the grain into thin slices.

To prepare the relish, heat a large nonstick skillet coated with cooking spray over medium-high heat. Add corn; saute 5 minutes or until lightly browned. Remove from heat; stir in tomato and remaining ingredients except thyme leaves. Garnish with thyme, if desired.

Courtesy of:
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