Grilling a Good Steak*

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Abstract

This is part of a tutorial to teach CNXML. It is also a module on how I would ideally cook a steak. The following recipe I've never tried and devised at 12:30 in the morning following a really long day of work and classes. I image that it will taste much better than my imagination.

I have eaten many steaks in my life and none have been more satisfying than the backyard-grill cooked steak. Maybe this is because of the relaxing nature of drinking a beer, being outside, and lounging that accompanies the grilling procedure.

WARNING: Excessive drinking or fun may result in overcooked or burned steak

Maybe it is because of the aroma of the grill and the beef **perfectly** seasoned to your taste. Either way, this module shows how a good steak can be prepared.

Before we begin to cook I have compiled a list of ingredients.

Ingredients

- Salt
- Fresh ground pepper
- Lime
- Beer
- Chili powder
- T-Bone steak

To ensure the best flavor possible, it is necessary to marinate the beef first. A steak **marinates** when left to sit in **marinade**, or prepared sauce, where it will absorb the flavor of the ingredients. Marinating may take as little as 15 minutes or as long as 6 hours and should **always** be done in the refrigerator and **not** at room temperature.

Instructions

1. pour beer into large bowl
2. add chili powder to tase
3. squeeze half lime into beer marinade
4. place steak in beer, let soak for 30 minutes

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I'll be adding to this module in The Intermediate CNXML[1] which focuses on more advanced CNXML tags. For more marinades see the Angus Beef website[2] . Finally, a good resource is the *Steak Lover's Cookbook – William Rice*.

[1] "The Intermediate CNXML" <http://cnx.org/content/m9006/latest/>
[2] http://www.2eatcab.com