



Marinated Flank Steak – Soy Sauce

1 scored flank steak about 1 ½ lbs. *

Marinade:

1/2 cup soy sauce

1/2 cup brown sugar, packed

2 TBS garlic, minced

2 TBS fresh ginger, minced

2 TBS cider vinegar

2 TBS toasted sesame oil

1 TBS ketchup

1/2 TSP red pepper flakes

Make Marinade, place steak and marinade in zip lock bag, remove as much air as possible.

Chill for at least 2 hours.

Remove steak and pat dry.

Pour reserved marinade into a saucepan, boil for at least 10 minutes to thicken. Strain if desired and use the marinade for basting.

Grill steak over medium high heat for 3-4 minutes per side.

Rotate 90 degrees to make grill marks.

Test temperature with an instant read thermometer

Internal temperature should be 130 degrees for rare and 135 degrees for medium rare.

Let steak rest for 10 minutes before slicing against the grain into thin slices.

Serve immediately.