

Recipe from Linda's Kitchen

06-28-2008

Name

MARINATED FLANK STEAK

Category

MAIN DISH

Type

GRILL

Keyword

FLANK STEAK

Primary Ingredient

FLANK STEAK

From

Taste Of Home Magazine

Amount

2 lb

Ingredients

flank steak

1/2 cup

canola oil

1/2 cup

reduced sodium soy sauce

1/4 cup

red wine vinegar

2 tbsp

water

2 tsp

brown sugar

2 tsp

minced fresh gingerroot

2 ea

garlic cloves, minced

1/4 tsp

pepper

Preparation Instructions

Score surface of steak making diamond shapes 1/2" deep

combine all ingredients in large resealable bag

reseal the bag

turn to coat steak evenly

refrigerate for at least 2 hrs, turning occasionally

drain and discard marinade

grill covered for 6-8 minutes per side

to serve, thinly slice across the grain

Notes: