

Asian Flank Steak

NAPA VALLEY



INGREDIENTS:

2 flank steaks, fat removed
8 oz. Tulocay's Made In Napa Valley
Korean Soy Ginger Marinade

DIRECTIONS:

Place flank steaks in a non-reactive dish or bowl and cover with marinade, reserving some for final basting. Cover and refrigerate overnight, moving steaks around occasionally to ensure equal coverage by the marinade.

Grill steaks on medium heat and cook to desired temperature (usually 5-7 minutes each side). Brush with reserved marinade on both sides of steaks just before removing from the grill. Place steaks on a cutting board and allow to rest for at least 10 minutes.

Cut steaks into 1/2" strips across the grain.