

GRILLED MARINATED FLANK STEAKS

SOURCE: PRIME TIME EMERIL

Prep Time: at least 4 1/2 hours

Cooking Time: no more than 15 minutes

INGREDIENTS:

1 2 lb flank steak
1 C dry sherry or dry red wine
1/2 C soy sauce
1/4 C packed brown sugar
2 TBS Emeril's Essence or Creole Seasoning
2 TBS minced garlic
2 TBS tomato paste
1 tsp freshly ground black pepper

DIRECTIONS:

Put flank steak in large self-sealing plastic bag. Whisk sherry, soy sauce, brown sugar, Essence, garlic, tomato paste & pepper in a medium bowl - pour into bag & seal - refrigerate at least 4 hours & up to 24 hours.

Preheat gas or charcoal grill. Remove steak from marinade & pat dry - grill steak about 6 minutes on each side for rare - while it cooks, pour marinade into small heavy saucepan & bring to boil over high heat - lower heat to medium-low & simmer till reduced & thickened (about 10 minutes) - transfer steak to cutting board & let stand 5 minutes before slicing into thin diagonal slices (against grain!) - serve with sauce on the side.

Servings: 4