

## **LIME-MARINATED FLANK STEAK**

Source: STAFFMEALS AT CHANTERELLE (Chef David Waltuck)

Cook/Prep Time: less than 1/2 hour (not counting marinade time)

### **INGREDIENTS:**

3 cloves, finely minced  
1/4 C Thai fish sauce (nam pla)  
1/4 C good quality soy sauce (e.g., Kikkoman)  
Juice on 5 limes  
1/4 C sugar  
1/2 C water  
1 TBS hot red pepper flakes  
1 beef flank steak (about 2 lbs), trimmed of fat

### **DIRECTIONS:**

Place all ingredients except steak in bowl & whisk to blend - place steak in wide, shallow bowl & pour marinade over it - turn meat, making sure it's completely coated with marinade - refrigerate, covered, 4-24 hours, turning meat occasionally as it marinates.

Preheat grill to very high OR preheat broiler - remove steak from marinade & pat dry - oil grill rack - place meat on rack & grill, making sure to watch heat carefully (the sugar & soy sauce tend to cause meat to blacken quickly). Flank steak is tender when cooked no more than medium rare (about 4 minutes/side) - let meat rest 2 minutes, then slice thinly against grain & serve.

Serves: 4