

## **Pacific Rim Glazed Flank Steak**

**SOURCE:** Fabulous Food Associations

**Chapter:** The National Cattlemen's Beef Association

**Prep Time:** 20 minutes

**Cooking Time:** 17-21 minutes

### **INGREDIENTS:**

1 approximately 1 1/2 - 2 lbs beef flank steak

1 C teriyaki marinade, prepared

1/2 C onion, chopped

1/3 C honey

1 TBS fresh rosemary, chopped

1 TBS dark sesame oil

1 clove garlic

Pepper, (as desired)

### **DIRECTIONS:**

In medium shallow container, combine teriyaki marinade, onion, honey, rosemary, sesame oil & garlic, adding pepper as desired; whisk till blended. Remove & reserve 3/4 C for basting.

With sharp knife, lightly score both sides of beef steak in a crisscross pattern. Place steak in remaining marinade in dish, turning to coat. Cover & marinate in refrigerator 30 minutes, turning once.

Remove steak from marinade; discard marinade. Place steak on grid over medium, ash-covered coals. Grill, uncovered, 17-21 minutes for medium-rare to medium doneness, basting occasionally with reserved 3/4 C marinade, turning once.

Place remaining basting marinade in small saucepan; bring to boil. Meanwhile, carve steak diagonally across grain into thin slices; arrange on platter. Spoon hot marinade over beef as desired.

Serves: 4-6