

Lemon Flank Steak Skewers

SOURCE: Southern Living, JUNE 2002

For easy slicing, freeze meat for 10 minutes first.

INGREDIENTS:

2/3 C olive oil
4 tsp lemon zest
1/2 C fresh lemon juice
2 tsp salt
1/2 tsp dried crushed red pepper
4 (2-lb) flank steaks, cut diagonally into 1/4" slices
50 (12") wooden skewers
Lemon Dipping Sauce (see recipe elsewhere)
Garnish: Italian parsley

DIRECTIONS:

Combine first 5 ingredients in a shallow dish or heavy-duty zip-top plastic bag - add steak. Cover or seal - chill 8 hours, turning occasionally.

Place skewers in water to cover and let soak 10 minutes. Remove steak from marinade, discarding marinade. Thread each steak slice onto 1 skewer. Grill skewers, covered with grill lid, over medium-high heat (350° to 400° F) 4-5 minutes on each side or to desired degree of doneness. Serve with Lemon Dipping Sauce. Garnish, if desired.

Yield: 12-16 appetizer servings